



Caprese Chicken



Time: 30 min.

Difficulty: Easy

Ingredients

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- Chopped Tomatoes 13.8oz 1 box
- Balsamic glaze 2 tbsp
- Fresh basil leaves 1/4 cup
- Freshly ground black pepper 1/2 tsp
- Large Chicken Breasts, boneless & skinless 2
- Mozzarella pearls 1/2 cup
- Olive oil 2 tbsp
- Pomì Crushed Tomatoes with Chili Pepper 1 box (390g)
- Salt, divided 1+ 1/2 tsp

For this recipe we used:



Preparation

Want a winner chicken recipe for dinner? Our mouthwatering Chicken Chili Pepper Caprese might be the answer!

Directions:

1. Cut the chicken breasts in half then season with 1 teaspoon salt and black pepper on both sides.
2. Heat a large oven-safe skillet over medium-high heat then add the olive oil.
3. Add the chicken breast and cook for 5 minutes on each side or until golden then transfer to a plate.
4. Lower the heat to low then add the Pomi Crushed Tomatoes with Chili Pepper and Pomi Chopped Tomatoes. Stir to combine then season with 1/2 teaspoon of salt.
5. Return the chicken to skillet and nestle in the tomatoes. Top with mozzarella pearls then broil on high for 3-5 minutes or until the cheese is melted and browned.
6. Drizzle with balsamic glaze, garnish with fresh basil leaves and serve.