



Grilled Chicken Caprese

Ingredients

- 4 CHICKEN BREASTS
- 1 TSP ITALIAN SEASONING
- 1/2 TSP GARLIC POWDER
- 1/2 TSP ONION POWDER
- SALT & PEPPER
- 4 SLICES MOZZARELLA
- 4 SLICES TOMATO
- 2 TBSP FRESH BASIL, SLICED
- 1/2 CUP BALSAMIC VINEGAR
- 2 TBSP LIGHT BROWN SUGAR

Prep Time

- PREP | 15 MINUTES
- COOK | 15 MINUTES
- READY IN | 30 MINUTES
- SERVES | 4 PEOPLE

Directions



- 1 PREHEAT GRILL TO MEDIUM HIGH HEAT.
- 2 SEASON CHICKEN BREASTS WITH ITALIAN SEASONING, GARLIC POWDER & ONION POWDER. SPRINKLE WITH SALT & PEPPER ON BOTH SIDES.
- 3 SPRAY THE GRILL WITH NON-STICK COOKING SPRAY AND COOK THE CHICKEN BREASTS UNTIL THEY ARE ALMOST FULLY COOKED.
- 4 TOP EACH CHICKEN BREAST WITH A SLICE OF MOZZARELLA. CLOSE THE GRILL AND ALLOW IT TO COOK FOR A FEW ADDITIONAL MINUTES TO MELT.
- 5 REMOVE THE CHICKEN FROM THE GRILL AND TOP WITH TOMATO & BASIL. DRIZZLE WITH HOMEMADE BALSAMIC REDUCTION & ENJOY!
- 6 FOR BALSAMIC REDUCTION: ADD BALSAMIC VINEGAR & BROWN SUGAR TO A SMALL SAUCEPAN. SIMMER FOR 10 MINUTES OR UNTIL SAUCE HAS REDUCED BY HALF. KEEP WARM UNTIL READY TO USE.