

GUASTELLO'S VILLAGE MARKET

Baked Caprese Chicken

Serves 5

Ingredients

5 chicken breasts (about 2.5 lbs.), skinless and boneless
2 tablespoons olive oil, divided
½ tablespoon Italian seasoning
1 teaspoon salt
½ teaspoon ground black pepper
½ cup balsamic vinegar, divided
2 cups cherry tomatoes, halved
2 cups bocconcini (mozzarella balls), halved
1 tablespoon fresh basil, chopped

Instructions:

In a large ziploc bag, combine chicken breasts with olive oil, Italian seasoning, salt, pepper and 2 tablespoons balsamic vinegar. Press air out of the bag and seal tightly. Press the seasoning around the chicken to coat. Let it marinate for at least 15 minutes, up to overnight in the fridge. You can also marinate in a large mixing bowl and cover with plastic cling wrap.

Preheat the oven to 400 F.

Arrange marinated chicken in a 8-inch square baking pan. Add tomatoes and distribute them evenly in the pan. Bake for 20 minutes until the tomatoes are soft.

Remove the pan from the oven and add mozzarella balls evenly over the chicken. Return the pan to the oven and continue baking for another 10-15 minutes until the melted cheese turns golden brown. The internal temperature for the chicken should also reach 165F as read on a meat thermometer.

Meanwhile, make the balsamic glaze by adding the remaining balsamic vinegar to a small saucepan. Let it simmer for over low heat until thickened and reduced by half (about 5-7 minutes), stirring occasionally.

Allow the baked chicken to rest for 10 minutes. Then, drizzle the balsamic reduction on top. Garnish with basil and serve warm.

Credit: aheadofthyme.com