

Bruschetta Chicken

Servings: 2

From <http://thepioneerwoman.com/cooking/2012/04/bruschetta-chicken/>

Ingredients

1/2 tablespoon olive oil
1 teaspoon minced garlic
1/4-1/2 pint grape tomatoes
1/2 tablespoon balsamic vinegar
2 basil leaves
Salt and pepper to taste
2 boneless, skinless chicken breasts, cut in half to create two thin breasts
Grated Parmesan cheese
8 oz pasta

Preparation

- 1) In a small skillet, heat olive oil over medium-high heat. Add garlic and stir lightly for about a minute, removing before the garlic gets too brown (it can be golden.) Pour into a mixing bowl and allow to cool slightly.
- 2) Add tomatoes, balsamic, basil, and salt and pepper to the bowl. Toss to combine, then taste and add more basil if needed. Cover and refrigerate for an hour or two if you have the time.
- 3) Season chicken breasts with salt and pepper, then grill or sauté them until done in the middle.
- 4) Cook pasta according to package directions.
- 5) To serve, give the tomato mixture a final stir. Place chopped romaine on each plate. Arrange chicken breasts on top of pasta then divide bruschetta topping over the top of each plate.