



## **Grilled Chicken with Caprese Salsa**

6 medium boneless, skinless chicken breasts (*if you have large chicken breasts, slice them in half lengthwise for two better proportioned pieces*)

1/4 cup white balsamic vinegar (regular can be used but it will color the chicken dark)

1/4 cup light tasting olive oil

salt and pepper

2 cups halved cherry tomatoes (or quartered if using large grape tomatoes)

2 cups fresh mozzarella cubes (*I used one large ball and diced it in 1/2 inch cubes*)

1/2 cup roughly chopped fresh basil leaves

1/2 cup extra-virgin olive oil

1/2 cup white balsamic vinegar (*I used regular for the salsa because I think it has a richer flavor*)

1-2 garlic cloves, minced (*to taste -- I like less*)

1 t. kosher salt

1/2 t. pepper

Mix together the first measures of vinegar and oil. Place chicken in a glass or ceramic dish (or disposable zipper bag) and pour mixture over chicken. Salt and pepper each side. Let sit for 30 minutes or so to marinate.

When ready to grill, preheat grill.

Meanwhile, mix together all salsa ingredients. Let sit at room temperature for a short while (if you make ahead, chill until 30 minutes before serving).

Grill chicken until done throughout and remove from grill. Serve hot chicken with salsa on top.

Serving suggestions: [Roasted corn](#), sliced watermelon or bing cherries

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