

Chicken with Bruschetta, Avocado, & Balsamic Glaze

(serves 4)

INGREDIENTS:

- 1 cup balsamic vinegar
- 1 package of thinly sliced chicken breasts
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3/4 cups bruschetta
- 1 avocado, sliced
- 1 cup shredded mozzarella cheese

DIRECTIONS:

- Pour the balsamic vinegar into a small saucepan over medium-high heat.
- Bring to a boil, then reduce to a simmer.
- Let the vinegar simmer until it thickens, about 20 minutes.
- Set aside and let cool.
- Preheat your broiler to high.
- Heat a large skillet over medium high heat.
- Add the olive oil.
- Season the chicken on both sides with the salt and pepper.
- Add the chicken to the skillet.
- Cook until done, about 6 minutes per side.
- While the chicken cooks, line a baking sheet with tin foil.
- When the chicken is finished, place it on the baking sheet.
- Top each piece with some of the bruschetta.
- Add a few slices of avocado to each.
- Sprinkle some mozzarella cheese on top.
- Place under the broiler and cook until the cheese melts.
- Remove from the oven and drizzle the reserved balsamic glaze over each piece of chicken.