

## **Bruschetta Chicken Boats**

Servings: 2

From Coupon Kitchen

### **Ingredients**

1/2 Tbsp olive oil

1 tsp minced garlic

1/2 cup grape tomatoes, quartered

1/2 tablespoon balsamic vinegar

4 basil leaves, chopped

1/4 tsp salt

1/4 tsp pepper

Cooking spray

2 boneless, skinless chicken breast tenderloins or 1 chicken breast, cut into bite size pieces

Romaine lettuce hearts

Grated Parmesan cheese

### **Preparation**

1) Add olive oil, garlic, 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 at least an hour.

2) Spray a large skillet with cooking spray. Heat to medium-high heat and add chicken. Cook until no longer pink, about 10 minutes.

3) To serve, give the tomato mixture a final stir. Place 2-3 romaine hearts on each plate. Add cooked chicken to lettuce and top with bruschetta. Sprinkle with Parmesan cheese and serve.