



# Italian Chicken

## Ingredients

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 4 medium ripe tomatoes, diced
- 4 garlic cloves, minced
- 2 tablespoons balsamic vinegar
- 4 tablespoons fresh basil, chiffonade
- 8 ounces shredded mozzarella cheese
- Salt and black pepper, to taste

## Instructions

1. Pound the chicken breasts to an even thickness using plastic wrap. Season both sides generously with salt and pepper.
2. In a large skillet, heat olive oil over medium heat. Add the chicken and cook for 6–8 minutes total, turning once, until browned and cooked through (internal temp should reach 165°F/74°C). Remove chicken from the skillet and set aside.
3. In the same skillet, add the diced tomatoes and cook over medium heat until they begin to break down (about 6 minutes). Stir in the garlic and balsamic vinegar and let it simmer for another 2 minutes. Remove sauce from pan and transfer to a bowl. Wipe the skillet clean.
4. Return the chicken to the clean skillet. Sprinkle 1 tablespoon of basil over each piece. Spoon the tomato mixture on top and pile on the mozzarella cheese.
5. Place the skillet under the broiler on low for a few minutes until the cheese is melted, bubbly, and lightly browned.

