

Bruschetta Grilled Chicken

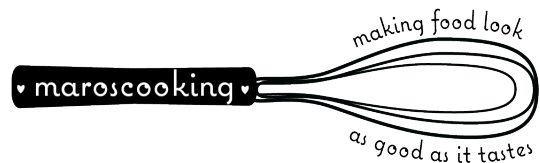
Ingredients to serve 4

For chicken:

- 4 skinless, boneless chicken breasts
- 1 c buttermilk (substitute Greek yogurt)
- 3 tsp favorite Greek seasoning
- 3 tsp dried oregano
- 2 tsp garlic powder, or 3 cloves crushed garlic
- 1 tsp onion powder
- kosher salt and pepper to taste
- 2 Tbsp olive oil
- ½ lemon (juice)

For bruschetta:

- 2 ripe tomatoes, diced in quarters
- 2 -3 cloves garlic minced
- 2 Tbsp chopped fresh basil, plus more for garnish
- 4 thick slices fresh mozzarella
- Splash of olive oil
- kosher salt and pepper to taste
- dash of crushed red pepper (optional)



Directions:

Prepare chicken:

Spread chicken out and season both sides with the dry seasonings. Place chicken in a ziplock bag, add buttermilk, olive oil and lemon juice and seal mixing well to ensure chicken is well coated. Marinate for at least 4-6 hours or overnight.

Cook chicken:

- If grilling chicken, heat your grill to 375° and cook chicken for about 12 minutes a side (this will depend somewhat on thickness of breast).
- If baking chicken, bake in the oven at 375° for about 45 minutes.

If baking chicken, leave oven on, otherwise turn oven on to 375°.

Prepare bruschetta:

While chicken is cooking, place tomatoes, garlic and chopped basil in a bowl. Add oil and salt and pepper. Toss gently to combine.

Combine and plate:

Place cooked breasts on a parchment lined baking sheet and top each breast with a slice of mozzarella. Place in oven for 2-3 minutes until cheese is melted, then remove from oven. Place each breast on a plate, topped with tomatoes. Sprinkle with crushed red pepper if using and garnish with additional fresh basil. Serve immediately!