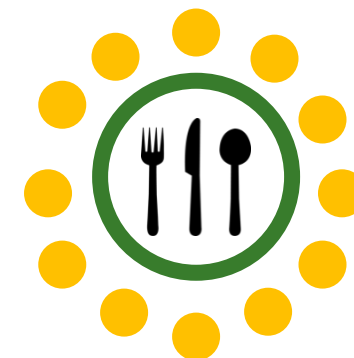


recipe of the week:

Bruschetta Chicken



ingredients:

directions:

3 tbsp. extra-virgin olive oil, divided

1. In a large skillet over medium heat, heat 1 tablespoon oil. On a plate, season chicken with oregano, garlic powder, salt, and pepper. Add chicken to skillet and cook until golden and no longer pink, 8 minutes per side.

1 pound boneless skinless chicken breast

2. In a large bowl, make bruschetta topping: Stir together tomatoes, olive oil, shallot, garlic, and basil and season generously with salt and pepper.

1 tbsp. dried oregano

3. Top chicken with bruschetta topping and shaved Parmesan. Drizzle with balsamic glaze.

2 tsp. garlic powder

Kosher salt

Freshly ground black pepper

3 cups chopped tomatoes

1/2 shallot, minced

2 cloves garlic, minced

1/4 cup freshly chopped basil

Shaved parmesan, for garnish

Balsamic glaze, for drizzling

Presented by:

