

SKILLET CHICKEN CAPRESE



Ingredients:

- 1 tbsp. extra-virgin olive oil
- 1 lb. boneless chicken breasts
- Kosher salt
- Freshly ground black pepper
- ¼ cup balsamic vinegar
- 2 cloves garlic, minced
- 1 pint grape tomatoes, halved
- 2 tbsp. shredded basil
- 4 slices mozzarella

Instructions:

1. In a large skillet over medium-high heat, heat oil
2. Season chicken with salt and pepper and cook until golden and cooked through, 6 minutes per side. Transfer to a plate
3. Add balsamic vinegar to skillet to deglaze, then add garlic and stir until fragrant, 1 minute. Add tomatoes and season with salt. Let simmer until soft, 5 to 7 minutes
4. Stir in basil
5. Return chicken to skillet and nestle in tomatoes. Top with a slice of mozzarella and cover with lid to melt cheese
6. Spoon tomatoes over chicken and serve