



Bruschetta Chicken Pasta

INGREDIENTS:

- 16 oz spaghetti noodles
- 3 cups halved cherry tomatoes
- 3 tbsp olive oil
- 5 tbsp balsamic vinegar
- 1/4 cup julienne-cut basil
- 4 thinly sliced garlic cloves
- 1½ lbs chicken breasts
- 1 tbsp Italian seasoning
- ½ cup heavy cream
- 8 oz mozzarella pearls
- ½ tsp dried oregano
- Salt & pepper, to taste

RECIPE INSTRUCTIONS:

1. Bring a pot of water to a boil.
2. Make bruschetta: combine halved cherry tomatoes, 2 tbsp of olive oil, 1 tbsp of balsamic vinegar, basil, thinly sliced garlic, salt, and pepper. Then, set aside.
3. Cook pasta: when water comes to a boil, add salt and cook according to the package instructions for al dente noodles.
4. Cook chicken: heat 1 tbsp of olive oil in a skillet over medium heat.
5. Season chicken with Italian seasoning.
6. Sear chicken until cooked through (165°F).
7. Remove from pan and set aside.
8. Make sauce: in the same pan as the chicken, add 4 tbsp balsamic vinegar, heavy cream, oregano, salt, and pepper.
9. Whisk sauce until it simmers.
10. Add pasta from the pot, taking a little pasta water with it. Combine and serve.
11. Slice chicken. Combine with bruschetta, mozzarella pearls, and pasta (in the sauce).

Optional - top with basil for garnish and/or balsamic glaze.