



[Easy Bruschetta Chicken](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 Minutes

Cook Time: 25 Minutes

Total Time: 35 Minutes

Serves: 2

Easy Bruschetta Chicken Ingredients:

- 2 Chicken Breasts, boneless, skinless
- Pepper to taste
- Salt to taste
- 1 TBSP Garlic, minced
- 2 tsp Avocado Oil
- 1 Tomato, large
- 3 Basil leaves, fresh
- 2 tsp Balsamic Vinegar

Easy Bruschetta Chicken Directions:

- Preheat oven to 350°.
- Lightly coat a baking dish with non-stick cooking spray. Set aside.
- Season the chicken breasts with salt and pepper to taste.
- Mix the minced garlic with the oil. Brush the mixture on the two chicken breasts, divide evenly between the two breasts.
- Deseed the tomato if very watery. If the tomato is meatier, like a Roma, no need. Dice into bite sized pieces.

- Place the chicken in the baking pan and cover with the diced tomatoes.
- Place in a preheated 350° oven for 25 – 30 minutes or until the chicken is cooked through.
- Slice fresh basil very thinly.
- Remove from the cooked chicken from the oven and garnish with the shredded basil, and sprinkle the balsamic vinegar over the tops of the chicken breasts, 1 teaspoon each chicken breast.
- Serve hot.