



# Noreen's Kitchen

## Bruschetta Chicken

### Ingredients

4 boneless, skinless, chicken breasts	2 tablespoons fresh basil, shredded
4 tablespoons olive oil, divided	1 teaspoon balsamic vinegar
1 teaspoon chicken seasoning blend	1/2 teaspoon salt
1 teaspoon pizza seasoning	1/2 teaspoon cracked black pepper
1 teaspoon Italian seasoning	1/2 teaspoon Italian seasoning
1 pint grape tomatoes, halved	Cooked angel hair pasta
2-3 cloves garlic, minced	Parmesan cheese (optional)

### Step by Step Instructions

Heat a large, heavy bottomed skillet over medium high heat.

Filet chicken breasts, if they are very large into two pieces each, running your knife through them as they lay flat on the board.

Place chicken pieces into a gallon sized plastic bag and add seasonings as well as 2 tablespoons of olive oil. Seal bag and mix well, massaging the oil and spices into the chicken.

Mix together the grape tomatoes, chopped garlic, basil, olive oil, vinegar, salt and pepper and Italian seasoning and blend well. Allow this to sit while you cook the chicken.

Pan sear the chicken until cooked through and golden on both sides. Remove from pan and set aside.

Place a serving of angel hair pasta on a plate, top with one chicken breast and then spoon over some of the tomato mixture.

Top with more shredded basil and parmesan cheese if desired.

## **Enjoy!**