

# BRUSCHETTA CHICKEN

## Ingredients

4 boneless, skinless chicken breasts  
1 tsp dried basil  
½ tsp cracked black pepper  
½ cup Italian cheese blend  
¼ cup grated Parmesan cheese  
1 cup prepared bruschetta topping

## Directions

- Pound chicken breasts with a meat mallet to a ½" thickness.
- Sprinkle with dried basil and black pepper.
- Lightly oil an oven proof skillet and heat on medium. Cook chicken until lightly browned on both sides and internal temperature of thickest part reads 165F (about 15 mins).
- Turn on broiler and position a rack about 5" from heat.
- Top chicken with bruschetta topping and cheeses.
- Broil for 5-6 minutes until cheese is melted and bubbly. Serve with pasta or rice.

