

Balsamic Caprese Chicken Skillet

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Ingredients

1 stick of salted butter, divided
3 large cloves of garlic, crushed
4 medium to large chicken breast
1.5 lbs of cherry tomatoes, halved
4 tbsp good quality balsamic vinegar
6 oz buffalo mozzarella cheese, cut into $\frac{1}{4}$ inch thick slices
 $\frac{1}{2}$ cup fresh basil, chopped
Salt to taste

Directions

Begin by heating a large skillet pan to medium high heat.
Once the pan is hot, add $\frac{1}{2}$ stick of butter and crushed garlic.
Simmer for about 1 minute until the garlic is fragrant and the butter is golden.
Add chicken breast. Cook on each side for 2 minutes, until the chicken is golden. It will not be cooked through, set aside for later.
Add the other half stick of butter to your pan.
Add the cherry tomatoes and cook for about 2 minutes. Cover the pan, and cook the tomatoes for another 5-7 minutes or until the tomatoes are softened and can be pressed down to make a thick sauce.
Mix in 2 tbsp balsamic vinegar and salt.
Add the chicken back to the pan and cover.
Cook for another 2-3 minutes or until chicken is almost cooked through.
Place mozzarella slices on top of the chicken and cover. Simmer for another few minutes until the cheese is melted.
Drizzle with remaining balsamic and add fresh basil.
Serve warm on top of a salad, with crusty bread, or with pasta.