

## Grilled Chicken Caprese

- 4 skinless, boneless chicken breasts, pounded to an equal thickness
- Salt and pepper
- 3 Tablespoons olive oil
- 2 tomatoes, sliced
- 8 slices of fresh mozzarella
- 3 Tablespoons fresh basil, cut in julienned strips
- ½ cup balsamic vinegar

Pour the olive oil onto a large platter. Add the chicken breasts, turning to coat. Sprinkle with salt and pepper to season. Grill.

When chicken is removed from the grill, lay tomato slices on each piece, and top with the fresh mozzarella. Tent aluminum foil over and let rest for 10 minutes. The tomatoes will warm slightly and the cheese will become a bit soft.

In the meantime, reduce the balsamic vinegar by boiling it slowly in a small pot until it becomes syrupy and sweet, usually 3-5 minutes. Watch it closely and stir often. When it coats the back of a spoon, it's about perfect. Be careful not to let it get too thick!

Drizzle the reduced vinegar over the chicken, tomatoes, and mozzarella and sprinkle the julienned basil on top.

Bon Appétit!