

RECIPE | TOMATOES



CAPRESE CHICKEN SKILLET



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INGREDIENTS

- 3 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 4 large** chicken legs and thighs, halved lengthways
- 4 large** bocconcini, sliced
- 1** shallot, chopped
- 1/3 cup** basil leaves, chopped

- 1** garlic clove, crushed
- 2 tbsp** extra virgin olive oil, divided
- Balsamic glaze for garnish
- Crusty bread, optional

DIRECTIONS

- 1** In a medium bowl combined shallot, garlic, 1 tbsp olive oil, and basil.
- 2** Heat remaining oil in a large, oven-safe pan over medium-high heat. Cook chicken for 15-20 minutes.
- 3** Set oven to broil. Spread chicken with half the basil mixture and scatter tomatoes around the chicken pieces.
- 4** Top with the bocconcini and spoon over remaining basil mixture. Broil until golden and melted.
- 5** Drizzle with balsamic glaze and sprinkle with basil leaves. Serve with crusty bread, optional .



30 min

10 min | **20 min**
PREP. | COOKING



4



easy