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Olive on Tap Caprese Stuffed Balsamic Chicken

A twist on Caprese, filled with both fresh AND Sun Dried Tomatos for a flavor packed chicken!

INGREDIENTS: 4 - 7-ounce) chicken breasts * Salt and pepper, to season * 1 teaspoon each of dried oregano and dried basil * 2 roma tomatoes, sliced thinly * 1/4 cup **Olive on Tap Tuscany Olive Oil** * 4 mozzarella cheese slices (or cheese of choice) * 12 basil leaves, divided * 4 cloves garlic, minced or finely chopped * 1/3 cup **Olive on Tap Aged Balsamic Vinegar**
2 tablespoons brown sugar

Preheat oven to 350°F. Cut a pocket about 3/4 quarter of the way through on the thickest side of each breast, being careful not to cut all the way. Season chicken with salt, pepper, and dried herbs. Pour 1 teaspoon of Tuscany Olive Oil over each breast, rubbing some of the seasoning inside the pockets.

Fill each with 2 slices fresh tomato, 2 teaspoons sun dried tomato strips, one slice mozzarella cheese and basil leaves. Seal with 3-4 toothpicks diagonally to keep the filling inside while cooking. Heat 2 teaspoons of Tuscany Olive Oil in a skillet or non stick pan over medium-high heat. Add the chicken and fry for 2 minutes on each side until golden. While the chicken is cooking, mix together the garlic, balsamic vinegar and brown sugar in a small jug. Pour the mixture into the pan around the chicken; bring to a simmer while stirring occasionally, until the glaze is warmed (about 1-2 minutes). **MAX..DONT WALK AWAY FROM THE STOVE.....IT WILL BURN HERE VERY FAST IF NOT WATCHED.** Transfer pan to the pre-heated oven and continue to cook for a further 10-15 minutes, or until the chicken is cooked through and the cheese has melted. Remove toothpicks and drizzle with pan juices. **SOME TIPS:** Use a sharp, thin-bladed knife to cut the pockets in the chicken. Start on the thickest side of the bread and work your way in. Just be careful not to cut all the way through, or the cheese will melt through to the other side. I suggest cooking the chicken in sun dried tomato oil reserved from the jar of sun dried tomatoes. You don't have to do this if you don't want to, but it adds SO MUCH FLAVOR to the chicken.

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