



## **Chicken Caprese Salad**

### **Serves 4**

6 Boneless Skinless Chicken thighs (or Breasts if you prefer)  
3 Lg Vine Ripened Tomatoes  
1 Bunch Fresh Basil  
1 Log Fresh Mozzarella  
2 Tbsp Buon Appetito  
Olive Oil  
Balsamic Vinegar  
1 English Cucumber, Diced  
1 Pint Grape Tomatoes  
1 Head Romaine Lettuce, Chopped  
1 1/2 Cups Cold Cooked Pasta Shells

### **Preparation:**

Preheat oven to 350°.

Lay chicken thighs (or breasts) on a cookie sheet and drizzle with a little olive oil, rub in, and sprinkle with the Buon Appetito.

Bake for about 15 (longer for breasts) till almost done.

While chicken is cooking, assemble the salad ingredients with pasta in a large bowl. Drizzle with some balsamic vinegar and good quality olive oil and toss. Set aside.

Remove chicken from oven and place mozzarella on top, add whole basil and then tomatoes, finish with a little sprinkle of Buon Appetito and place back in oven till cheese is just soft and starting to melt.

You can serve the chicken whole or slice to make with easier to eat.

Give top a slight drizzle of balsamic vinegar and enjoy!