

BALSAMIC CAPRESE CHICKEN

- 8 Wayne Farms® Sous Vide Chicken Breasts
- 1 pint Cherry tomatoes, halved
- 6 slices Fresh mozzarella
- Basil, chopped
- 1/2 cup Balsamic vinegar
- 1 Tbsp Dijon mustard
- 1 Tbsp Honey
- 1/2 tsp Garlic powder
- 1/2 tsp Onion powder|Kosher salt

1. Heat chicken. Meanwhile, combine balsamic vinegar, dijon mustard, honey, garlic powder, and onion powder in a small saucepan and season with kosher salt.
2. Bring to a simmer over medium heat and cook for about 3-5 minutes, until mixture has thickened slightly. Brush chicken on both sides with balsamic glaze, and top with cherry tomatoes, mozzarella, and basil.

ADDITIONAL INFORMATION

Ingredients	1 pint Cherry tomatoes, halved , 1 Tbsp Dijon mustard , 1 Tbsp Honey , 1/2 cup Balsamic vinegar , 1/2 tsp Garlic powder , 1/2 tsp Onion powder , 6 slices Fresh mozzarella , 8 Wayne Farms® Sous Vide Chicken Breasts , Basil, chopped , Kosher salt
Course	Dinner , Entrees , Starters
Cuisine	American
Category	Chicken
Serving Size	4