

## 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

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