

Grilled Chicken Margherita

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 30 mins

Description

Grilled marinated chicken topped with melted mozzarella pesto and cherry tomatoes makes a delicious summer meal. Serve with rice or angel hair pasta.

Ingredients

- 4 (6 ounce) skinless boneless chicken breasts
- ¼ cup olive oil - 2 tablespoons balsamic vinegar - 1 clove garlic
- minced - 1 teaspoon Italian seasoning - ½ teaspoon salt - 1 cup halved cherry tomatoes - 4 fresh basil leaves
- minced - 1 teaspoon lemon juice - salt and freshly ground black pepper to taste - 4 slices mozzarella cheese - ¼ cup basil pesto

Instructions

1. Gently pound chicken breasts into even thickness using the smooth side of a meat mallet
2. about 1/2 inch thick. Place chicken into a resealable plastic bag. Whisk together olive oil
3. balsamic vinegar
4. garlic
5. Italian seasoning
6. and salt in a small bowl. Pour over chicken
7. coat evenly
8. and marinate for 4 to 8 hours. Combine cherry tomatoes
9. basil
10. lemon juice
11. salt
12. and pepper in a small bowl. Preheat an outdoor grill for medium heat; lightly oil the grate. Remove chicken from marinade and grill with the lid closed for 4 minutes. Flip chicken and grill an additional 3 to 4 minutes. Top each breast with a slice of mozzarella cheese and 1 tablespoon of pesto
13. then top with cherry tomatoes. Close lid on grill and continue grilling until cheese is melted and chicken is no longer pink inside
14. about 3 more minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Using a spatula
15. carefully remove chicken to a serving platter. Cook's Note: If you are worried about tomatoes falling through the grill grates
16. place chicken on a sheet of foil or in a disposable foil pan before adding toppings.