



Hunt39s Bruschetta Chicken Skillet

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

5

Description

Chicken breasts with diced tomatoes cheese and basil are cooked in tomato sauce then topped with croutons just before serving for the flavor of bruschetta

Ingredients

- - 1 (14.5 ounce) can Hunt's® Petite Diced Tomatoes
- drained - $\frac{3}{4}$ cup shredded Italian cheese blend or mozzarella cheese - $\frac{1}{4}$ cup chopped fresh basil - 5 (5 ounce) boneless
- skinless chicken breasts - 1 (8 ounce) can Hunt's® Tomato Sauce - 1 teaspoon finely chopped garlic - 2 cups small garlic- or Italian-flavored croutons
- crushed slightly

Instructions

1. Stir together drained tomatoes
2. cheese
3. and basil in a medium bowl; set aside. Place chicken between 2 sheets of heavy plastic on a solid
4. level surface. Firmly pound chicken with the smooth side of a meat mallet to a 1/2-inch thickness. Top evenly with tomato mixture
5. pressing onto chicken. Combine tomato sauce and garlic in large skillet; add chicken. Bring sauce to a boil over medium-high heat. Reduce heat to medium-low
6. cover
7. and cook 15 minutes or until chicken is no longer pink in center and measures 165 degrees F on an instant-read thermometer. Top with croutons just before serving. Tips Don't have a meat mallet to pound the chicken? Use the side of a clean
8. label-free can or a rolling pin instead. Chicken breast tenders may be used in place of breasts with no pounding needed. Place tomato sauce and garlic in skillet; top with 1 1/2 pound tenders. Spoon diced tomato mixture over tenders. Bring to a boil; reduce heat
9. cover
10. and simmer for 10 to 12 minutes or until an instant-read thermometer inserted into the chicken reads 165 degrees F. Top with croutons.