

# Strawberry Caprese Chicken

## INGREDIENTS

### MARIANDE

4 boneless skinless chicken breasts  
2/3 c strawberry balsamic vinegar  
1/3 c basil olive oil  
2 tbsp soy sauce  
3/4 tsp fresh ground black pepper  
4 medium garlic cloves, minced

### GLAZE

2 c strawberry balsamic  
1/2 c brown sugar

6 oz fresh mozzarella, sliced  
1 red bell pepper  
fresh basil

## METHOD

Mix all marinade ingredients and pour over chicken breasts (we use a gallon size plastic freezer bag). Let marinade 30 mins to overnight. The longer it marinates the more flavorful it will be! To make the glaze mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved. Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes. Glaze should coat the back of a spoon. Drizzle bell pepper with olive oil and season with salt & pepper. Grill chicken over medium heat about 20 minutes until internal temperature reaches 140 degrees F. Grill bell pepper skin side down until skin blisters & is easily removed. Peel blistered skin off peppers. To plate layer mozzarella, basil leaves & grilled bell pepper on top of chicken. Drizzle with balsamic glaze.



Makes: 4-6

Time: 1hr