

## Bruschetta Chicken with Blue Label Organic Herbs

### Ingredients

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4 tablespoons extra-virgin olive oil  
Juice of 1 lemon, divided  
Kosher salt  
Freshly ground black pepper  
1 teaspoon fresh oregano, chopped  
4 boneless skinless chicken breasts  
3 tomatoes, chopped  
2 cloves garlic, minced  
1 tablespoon fresh basil, chopped  
4 slices mozzarella

### Directions

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#### Prepare marinade.

In a small bowl, combine oil, half the lemon juice, 1 teaspoon salt, ¼ teaspoon pepper, and oregano.

Whisk to combine.

Transfer to a large re-sealable bag along with chicken; seal and refrigerate for 30 minutes.

Heat skillet to medium-high heat and add chicken, discarding excess marinade.

Cook for 5 to 7 minutes per side (or until internal temperature reaches 165°).

Meanwhile, combine tomatoes, garlic, basil, remaining lemon juice, and remaining salt and pepper to create bruschetta.

While chicken is still on skillet, top each breast with 1 slice mozzarella and cover until cheese is melted, 2 to 3 minutes.

Top chicken with bruschetta mixture and serve.

Enjoy!



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