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# Caprese Grilled Chicken

*Summer Cookout Cookbook*

*Food Network Magazine- June 2021*

Servings: 4

*TIPS and TRICKS*

*\*\* Oil the grates well - chicken is lean, so it can stick.*

*\*\* To check for doneness, insert a thermometer into the center of the meat (away from any bones); it should register 165 degrees.*

*\*\* Let the chicken rest for 5 to 10 minutes before slicing.*

**4 skinless/ boneless chicken breasts**

**olive oil**

**salt**

**pepper**

**dried oregano**

**pizza sauce**

**thinly sliced mozzarella cheese**

**thinly sliced tomato**

**red pepper flakes**

**basil (for topping)**

In a bowl, toss the chicken breasts with olive oil. Pound the breasts until 1/2 inch thick, then brush with more olive oil. Season with salt, pepper and dried oregano.

Grill on oiled grates over medium-high heat for 3 minutes.

Flip the chicken and top with pizza sauce and thinly sliced mozzarella cheese and tomato.

Cover and grill until cooked through, 3 to 4 minutes.

Season with salt, pepper and red pepper flakes. Top with basil.

**Chicken, Grilled**

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*Per Serving (excluding unknown items): 499 Calories; 27g Fat (50.0% calories from fat); 60g Protein; 0g Carbohydrate; 0g Dietary Fiber; 186mg Cholesterol; 183mg Sodium. Exchanges: 8 1/2 Lean Meat.*