

Peach Balsamic Chicken

INGREDIENTS

- 4 large chicken breasts
- All purpose chicken seasoning
- 2 tablespoons honey
- 2 tablespoons balsamic vinegar
- 2 tablespoons ketchup (I use Primal)
- 2 teaspoons minced garlic
- 1 TBS olive oil
- 2 peaches sliced thinly
- 1/2 cup fresh basil, chopped
- 2-3 slices of mozzarella cheese (fresh mozzarella is delish too, but I like it melted on there!)
- Balsamic glaze (store bought)

DIRECTIONS

1. Take two pieces of parchment paper and place chicken breasts in-between. Tenderize with a meat hammer.
2. Season each side of chicken breast with chicken seasoning
3. Use a large ziplock bag and combine honey, balsamic vinegar, Ketchup, garlic and olive oil. Mix well
4. Place chicken breast in the bag. Marinate for 10 minutes (If you do this step earlier, it is even better!) You could do this in the am before you leave for work!
5. Heat grill to medium-high heat- about 375 degrees Fahrenheit.
6. Cook chicken for 4-5 minutes on each side or until internal temp is 165. Place 1/2 slice or full slice (whatever you prefer) of mozzarella cheese on each chicken breast at the end and let melt
7. Remove chicken from the grill and top with fresh peaches and basil. Drizzle with balsamic glaze!
8. Enjoy!!