

Mozzarella Baked Chicken

INGREDIENTS

- 3 large boneless, skinless chicken breasts
- 2½-3 cups cherry tomatoes, halved
- ¼ cup red onion, finely chopped
- 3 cloves garlic, minced
- ¾-1 tsp salt, divided
- ½ tsp black pepper, divided
- 1 tsp Italian seasoning, divided
- ½ tsp garlic powder
- 1½ tbsp extra virgin olive oil
- 2 tsp balsamic vinegar
- ¼ tsp crushed red pepper flakes (optional)
- ¾-1 cup shredded mozzarella
- 4-6 oz fresh mozzarella, torn (optional but recommended)
- ⅓ cup panko breadcrumbs
- 1 tbsp olive oil (or melted butter)
- 2 tbsp finely grated parmesan
- Pinch salt + pepper
- Optional: pinch Italian seasoning or garlic powder
- Fresh basil
- Optional: flaky salt + balsamic glaze

DIRECTIONS

1. Preheat oven to 400°F. Slice chicken into thin cutlets and lightly season with salt and pepper.
2. In a 9x13 baking dish, combine tomatoes, onion, garlic, olive oil, balsamic vinegar, garlic powder, half of the salt and pepper, and half of the Italian seasoning. Toss well.
3. Nestle chicken into the tomato mixture. Season tops with remaining salt, pepper, Italian seasoning, and red pepper flakes if using.
4. Bake uncovered for 18-20 minutes, until chicken is almost cooked through and tomatoes are soft and juicy.
5. While baking, mix panko, olive oil (or butter), parmesan, salt, and pepper in a small bowl.
6. Remove dish from oven. Top chicken with shredded mozzarella and fresh mozzarella, then sprinkle lightly with the parmesan topping.
7. Return to oven for 5-7 minutes until cheese is melted. Broil 2-3 minutes until golden and crispy.
8. Spoon tomatoes and juices over chicken. Finish with fresh basil and optional balsamic glaze before serving.