

# Bruschetta with Chicken



I have liked Bruschetta for a long time but my experiences with it were only in restaurants. However, a trip to Maine a few years ago got me even more interested in it when the restaurant I was in served it with grilled chicken on top! This made the appetizer into a main course as far as I was concerned. I've tried it on my family a couple times now

and it is very filling. Three is about all anyone can eat! It doesn't take too much prep, and if you have help of course for the chopping, things move along a lot faster.

## Ingredients List:

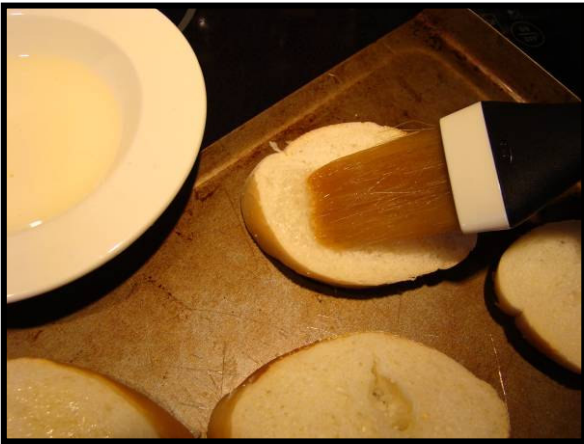
8 Roma tomatoes chopped  
½ small yellow onion minced  
2 cloves garlic minced  
2 Tbsp. Extra Light Olive Oil  
Fresh Basil or Dried can work  
Salt & pepper  
Baguette sliced medium  
¼ - ½ cup Extra Light Olive Oil  
2 cups shredded mozzarella cheese  
2-3 Boneless chicken breasts grilled

## Tip:

A wider baguette makes wider Bruschetta and allows more chicken to be added to the top. Also, you may want to have some balsamic vinegar on hand to spice up the tomato mixture if you like.

## Instructions:

1 Begin by setting the oven to 350 degrees. Slice the baguette into medium sized slices and place on a baking sheet. Remember, angles cuts make the slices wider too!



2 Brush the baguette slices with the  $\frac{1}{4}$  -  $\frac{1}{2}$  cup of Extra Light Olive Oil then sprinkle the slices with the shredded Mozzarella cheese just to coat. Bake for 10 minutes or until cheese is lightly browned.

3 While the baguette is toasting, mix up the tomato mixture. In a bowl, stir in the tomato pieces, minced onion, minced garlic, olive oil, chopped fresh or dried basil, about a tablespoon fresh or if dried, a teaspoon. Add salt and pepper to taste and a few drops of balsamic vinegar if you like.





4 Grill the chicken breasts and cut in slices to add on top of the toast and tomato mixture. (Mine is in a pan because I was using leftover grilled chicken from the night before.)

5 Place about three slices of toasted baguette on a plate, top the baguette with the tomato mixture and then add the slices of grilled chicken. You can always top with a fresh basil sprig to dress it up a bit!



When I was in Italy this spring I tried bruschetta at nearly every restaurant we ate in. This version was just...OK. I think that I've learned that presentation is everything.

Well, it may not be everything, 'cause flavor of course is key, but doesn't the addition of the basil sprig make this bruschetta more appealing? However, I'm not totally keen on the leopard patterned rim on the plate. What do you think?



My personal favorite was this one, made with cherry tomatoes in red and yellow...isn't it beautiful? The white plate makes it striking and here the extra addition is simply lettuce leaves.

When I have this picture perfected, I'll let you know. It was very simple and didn't include onion, garlic or basil. I think it was pure tomatoes and olive oil, maybe salt and pepper to spice it up. The fun part about wanting to imitate a special dish like this is that you can have it over and over until you get it right!!

Hope you enjoy!

Shari

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