GRILLED CHICKEN CAPRESE

YOU WILL NEED:

1 POUND OF THINLY SLICED SKINLESS CHICKEN BREASTS

2 TBS OLIVE OIL

1-1/2 TSP LAWRY’S ROASTED GARLIC SALT WITH OREGANO AND BASIL, DIVIDED

5 SLICES OF FRESH MOZZERELLA

2 MEDIUM TOMATOES, SLICED

¼ CUP FINELY CHOPPED FRESH BASIL

DIRECTIONS:

BRUSH CHICKEN AND TOMATO SLICES GENEROUSLY WITH OIL. SPRINKLE WITH 1 TSP OF THE SEASONING. GRILL THE CHICKEN AND TOMATOE SLICES OVER MEDIUM HEAT FOR 2 TO 3 MINUTES PER SIDE OR UNTIL COOKED THROUGH. TOP CHICKEN WITH CHEESE AND GRILLED TOMATOES. SPRINKLE WITH REMAINING LAWRY’S SEASONING AND BASIL. GRILL WITH LID CLOSED 1 TO 2 MINUTES LONGER TO MELT CHEESE.

SERVE WITH GRILLED ASPARAGUS.

THIS RECIPE IS FROM LAWRY’S.