

Dana's Dinners

Bruschetta Chicken with Parmesan Noodles and a House Salad

What you will need:

- 1 pound of chicken breast
- 4 tomatoes
- ¼ cup fresh basil
- 2 cloves of garlic
- ¼ cup of each: Olive Oil, balsamic vinegar, and parmesan cheese
- 2 teaspoons of sugar
- Salt and pepper
- Also 1 cup of balsamic vinegar for the reduction
- Angel hair pasta
- Milk
- And another ¼ cup of parmesan cheese for the pasta
- 1 red pepper
- Salad Mix and dressing
- 1 baguette

How to make it!

- Get a small pot and pour 1 cup of balsamic vinegar into the pot, when it starts to boil, simmer for 20 minutes stirring occasionally.
- If the chicken is too thick, cut it down the middle to make it thinner. Put in a gallon sized ziplock bag with 2 teaspoons of seasoning salt and pound the chicken.
- Set the chicken aside for a minute and...
- Start cutting up the tomatoes, chop the fresh basil really good, put in a bowl and add ¼ cup of olive oil, balsamic vinegar, parmesan cheese, sugar and salt and pepper. Now set that aside...
- Start cooking the chicken in a medium hot pan, once chicken is golden brown on one side, turn the burner off and turn the chicken over, the pan will still be hot to cook the other side of the chicken.
- Turn oven on to 400
- Line a pan with foil and spray with cooking spray, I prefer parchment paper, no spray needed!
- Top the chicken with the tomato bruschetta sauce, pile over chicken, top with fresh mozzarella cheese.
- Put in oven for 10 minutes and turn off oven, keep the chicken in there until the pasta is almost done. Remove from oven before mixing the pasta.
- Cook the pasta in ½ milk and ½ water. Drain off almost all of the milk and water but keep enough to mix in the parmesan cheese.

Serve the chicken bruschetta beside the parmesan noodles, serve with noodles and salad. Enjoy!!