

Grilled Margherita Chicken

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adapted from Creme de la Crumb

Makes 4 servings, 5 FSP per serving when made as directed. If you substitute ingredients, adjust points accordingly

- 4 boneless, skinless chicken breasts, pounded to less than 1 inch thickness
 - salt and pepper to taste
 - 1 Tbsp olive oil
 - 1 tsp garlic powder
 - 1 tsp Italian seasoning
 - 4 oz Trader Joe's Lite Mozzarella
 - 4 Tbsp basil pesto
 - 1/2 cup cherry or grape tomatoes (halved)
 - 1 Tbsp fresh lemon juice
 - 1/2 cup packed basil leaves, very thinly sliced
 - cracked black pepper, optional
1. In a large bowl, combine chicken, salt and pepper, olive oil, garlic powder and Italian seasoning. Toss to combine.
 2. Grill chicken over medium high heat for about 6-8 minutes on each side until cooked through. Top each piece of chicken with 1 oz of mozzarella cheese and cook another minute or so until melted.
 3. Toss tomatoes, lemon juice and basil together. Top each chicken breast with 1 tablespoon of pesto, a scoop of

tomato mixture and some freshly cracked black pepper (optional). Serve immediately.