



CAPRESE CHICKEN PASTA FOR TWO

YIELDS: **4** PREP TIME: 0 HOURS 5 MINS TOTAL TIME: 0 HOURS 25 MINS

INGREDIENTS

1/2 c. balsamic vinegar

1/4 c. Sugar

2 tbsp. Honey

11 oz. Boneless Skinless Chicken Breast

2 tsp. Italian seasoning, divided

1 tsp. Garlic powder

Kosher Salt

Freshly Ground Black Pepper

4 tbsp. Extra-Virgin Olive Oil, Divided

12 oz. Cooked Short Pasta Noodles (such as penne or spiral)

1 c. Cherry Tomatoes, halved

DIRECTIONS

- 1- Make balsamic glaze: In a medium saucepan, add balsamic vinegar, sugar, and honey and whisk to combine. Bring to a boil over medium-high heat, then reduce heat and simmer until reduced by half. Remove from heat and transfer to a heatproof bowl to cool.
- 2- Meanwhile, in a large skillet over medium-high heat, heat 2 tablespoons oil. Add chicken and cook until warm. Remove from skillet and set aside.
- 3- Add cooked pasta to skillet and drizzle with remaining 2 tablespoons oil. Season with remaining 1 teaspoon Italian seasoning and salt and pepper and stir to combine. Stir in tomatoes and cook until pasta is hot throughout and tomatoes are tender, 2 to 4 minutes.
- 4- Add chicken and mozzarella, then cover and cook until cheese is melty. Drizzle with balsamic glaze and serve.