

## **Baked Bruschetta Chicken Pasta**

**Prep Time:** 15 min    **Cook Time:** 25 min    **Total Time:** 40 min    **Servings:** 4 servings

### **Ingredients**

- 4 chicken breasts
- 4 Tbsp. olive oil (divided)
- 1 clove of garlic (minced)
- 2 Tbsp. balsamic vinegar
- 1 tsp. Italian seasoning
- Salt and pepper to taste
- ¾ cup marinara sauce
- 2 cups cherry tomatoes
- 4 oz. mozzarella cheese
- 1 lb. spaghetti

### **Bruschetta topping**

- 1 cup of cherry tomatoes (diced)
- 1 clove garlic (minced)
- 2 Tbsp. fresh basil (finely chopped)
- 1 Tbsp. olive oil
- ½ Tbsp. balsamic vinegar
- Salt and pepper to taste

### **Instructions**

1. Preheat oven to 400°F.
2. Combine 3 tablespoons olive oil, balsamic vinegar, and garlic in a small bowl.
3. Mix ¼ cup of the balsamic mixture with chicken breasts, salt & pepper, and Italian seasoning and marinate 15 minutes.
4. Meanwhile, bring a large pot of water to a boil. Add the pasta and cook according to the package directions for al dente. Drain the pasta and set to the side.
5. Heat remaining tablespoon olive oil in a medium skillet. Add chicken and brown 2 minutes on each side.
6. Place marinara sauce in the bottom of a 9x13 pan. Top with browned chicken breasts and cherry tomatoes. Drizzle with remaining balsamic mixture.
7. Bake 20-25 minutes or until juices run clear and chicken reaches 165°F.
8. Top with mozzarella and broil 2-3 minutes.
9. Combine all topping ingredients in a bowl and spoon over chicken. Serve over pasta.