

Caprese Chicken

4 boneless skinless chicken breasts

1 teaspoon Italian seasoning

1/2 teaspoon salt

1/2 teaspoon grated lemon peel

1 tablespoon olive oil

1 teaspoon balsamic vinegar

1 large plum (Roma) tomato, cut into 8 thin slices

1/2 cup shredded mozzarella cheese

1/4 cup chopped fresh basil leaves

Hot cooked linguine tossed with lemon butter sauce, if desired

In small bowl, mix Italian seasoning, salt and lemon peel; rub mixture evenly over smooth side of chicken.

In 10-inch nonstick skillet, heat oil and vinegar over medium-high heat.

Add chicken, seasoned side down; cook 12 to 15 minutes, turning once, until no longer pink in center.

Reduce heat to low. Top each chicken breast with 2 tomato slices and 2 tablespoons cheese.

Cover; cook 2 minutes or until cheese is melted. Sprinkle with basil.

Serve with linguine.