



*Morton Quick and Easy Recipes*

# GARLIC BRUSCHETTA CHICKEN

**Main Course | Cooking Time: 30-35 minutes | Preparation Time: 10 minutes**  
**| Serves: 4 | Difficulty: Easy**

A great one-dish dinner that uses many pantry ingredients you may already have on hand. The flavorful combination of Morton® Garlic Sea Salt, canned tomatoes and balsamic vinegar will have you adding it to your regular dinner rotation.

## Ingredients:

- 1 to 1-¼ pounds boneless skinless chicken breasts (3 to 4)
- 1 can (14.5 ounces) diced tomatoes, well drained
- 1 Tablespoon balsamic vinegar
- 1-½ teaspoons Morton® Garlic Sea Salt
- ¼ teaspoon Italian seasoning
- ½ cup shredded Mozzarella cheese



**MORTON®  
GARLIC SEA SALT**

**1**

Preheat oven to 400°F.

**2**

Place chicken on bottom of 9 in. x 9 in. square baking dish. In a bowl, combine tomatoes, vinegar, Garlic Sea Salt and Italian seasoning. Spread over chicken.

**3**

Bake, uncovered, 30 to 35 minutes or until chicken reaches an internal temperature of 165°F. Remove from oven. Sprinkle with cheese. Return to oven 5 minutes or until cheese is melted.

## Tips for Success:

- Morton® Garlic Sea Salt is a premium blend of 100% natural sea salt, ground garlic and parsley. It's an easy and delicious way to enhance the flavor of food and can be use the same way as regular garlic salt.
- Simply sprinkle to taste on chicken, meat or vegetables before or after cooking. It's also delicious added to pasta, potatoes or rice.