

# Ingredients



- 1/2 cup balsamic vinegar
- 1/4 oz. JustBARE Natural Bone-less Skinless Chicken Breast, cut into 1" cubes
- 1 teaspoon garlic powder
- 1/2 teaspoon dry basil
- 1/4 teaspoon black pepper
- 1/4 teaspoon sea salt
- 1 tablespoon grape seed oil
- 28 cherry tomatoes
- 28 mini mozzarella balls
- 28 leaves of basil

## Caprese Chicken Skewers with Balsamic Glaze



### Instructions

- To make Balsamic Glaze: Add balsamic vinegar to a small saucepan. Bring to a boil, reduce to simmer until it starts to thicken. Stir the entire time (or it will burn), about 5-7 minutes. You are basically looking for the balsamic to turn more syrupy and coat the back of spoon. Once it is thick, remove from heat and pour into a small serving container. Set aside.
- In a small bowl, add chicken cubes, garlic powder, basil, pepper and salt. Using a spoon, toss all the spices to coat the chicken.
- Heat a large skillet to medium high heat, add grape seed oil and then chicken. Cook chicken for 3-4 minutes per side until slightly browned and no longer pink on the inside. Remove the chicken from the pan and let rest.
- On a wooden appetizer skewer, add one cherry tomato, one leaf of basil, one mini mozzarella ball, and a cube of chicken. Repeat until all skewers are completed.
- Serve with balsamic glaze.

