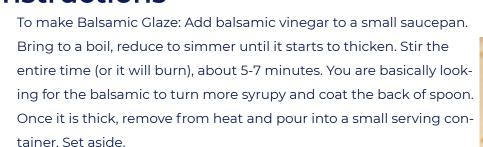
- Serve with balsamic glaze.
- Heat a large skillet to medium high heat, add grape seed oil and then chicken. Cook chicken for 3-4 minutes per side until slightly the pan and let rest.

salt. Using a spoon, toss all the spices to coat the chicken.

- browned and no longer pink on the inside. Remove the chicken from 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.
- In a small bowl, add chicken cubes, garlic powder, basil, pepper and



Instructions

- 'aprese Chicken Skewers with Balsamic Glage
- fueling
- 7/2 cup balsamic vinegar
- saduo "l otni less Skinless Chicken Breast, cut -9nog laruteN 3AABteut. So 46
- i teaspoon garlic powder
- Ilzed Vib noopsest 2/Г
- 1/4 teaspoon black pepper
- iles eas noodseat 4/1
- li tablespoon grape seed oll
- 28 Chérry tomatoes
- 28 mini mozzarella balls
- lised to steal 85



