

Grilled Chicken Bruschetta

Yield: 4 servings

1/4 cup chopped red onion
1 tablespoon balsamic vinegar
salt and pepper, to taste
3 medium vine ripened tomatoes, chopped
2 cloves garlic, minced
2 tablespoons chopped fresh basil leaves
1 tablespoon olive oil
3 ounces part skim mozzarella, diced into 1 inch cubes
4 boneless, skinless chicken breasts

In a small bowl, mix the olive oil, vinegar, salt and pepper; let set for a few minutes.

Meanwhile, in a large bowl, combine the tomatoes with the garlic, basil, onion-balsamic combo, then salt and pepper to taste. Set aside for at least 10 minutes and up to overnight (refrigerated).

When ready to serve, toss in the cheese. Season the chicken with salt and pepper, then grill according to your preferred method. Plate the cooked chicken, then top with the bruschetta.

Source: Adapted from [SkinnyTaste](#)