Grilled Chicken Caprese



Consejo del chef

Serve with some pesto, chopped basil or parsley, and the sliced scallion stem.

Raciones para 2

- ❏ **2** Chicken breasts
- ❏ Olive oil
- ❏ Salt
- ❏ Pepper
- ❏ **¼ cdita** Teaspoon of paprika
- ❏ **¼ cdita** Teaspoon of garlic powder
- ❏ **¼ cdita** Teaspoon of onion powder
- ❏ **¼ cdita** Teaspoon of cumin
- ❏ **1** Scallion
- ❏ Grated or sliced mozzarella cheese
- ❏ Cherry tomatoes
- ❏ Pesto
- ❏ Basil or parsley
- ❏ Scallion stem

1. Slice the chicken breasts, not too thick nor too thin, for a juicy result in the oven.
2. Combine salt and spices, and coat the chicken with the mix. Set aside for 10 minutes to marinate. You can also prepare them the day before for a more intense flavour.
3. Meanwhile, julienne the onion and fry it in a pan over medium-high heat until golden brown.
4. Grill the chicken breasts over high heat on both sides until brown. There is no need to cook them thoroughly. Place them on an oven tray.
5. Cover with onion, mozzarella, and quarter cherry tomatoes.
6. Bake at 190 °C for 10–15 minutes or until golden brown.

Chef's Notes

https://cookinglovers.teka.com/en/recipe/pollo-casero-gratinado/