



### **Baked Chicken Bruschetta**

Yield: 8 servings

*Ingredients:*

3/4 cup Italian Bread Crumbs  
1/4 cup KRAFT PARMESAN CHEESE  
8 each 6 ounce Boneless Skinless Chicken Breast  
1/2 cup Flour  
2 each Eggs, beaten  
1/2 cup Milk  
3 tablespoons Butter, melted  
2 cups ESCALON SALSA STYLE DICED TOMATOES  
2 teaspoons Garlic, chopped  
2 teaspoons Olive Oil  
1/4 cup KRAFT PARMESAN CHEESE  
1 1/2 tablespoons Fresh Basil, chopped  
1/2 teaspoon Salt  
1/2 teaspoon Black Pepper  
1/4 cup Balsamic Glaze

*Directions:*

1. Preheat oven to 350 F.
2. Prepare a baking pan by lining with parchment and lightly oiling.
3. In a mixing bowl combine the bread crumbs and Parmesan Cheese.
4. Bread the chicken breast by coating with the flour, then dipping in the egg and then the pressing into the bread crumb mixture.
5. Arrange the breaded chicken breasts onto the prepared baking pan and pour the melted butter over top.
6. Bake for 30 minutes until golden brown and 165F. internal temperature.
7. While the chicken is cooking, mix together the Diced Tomatoes, garlic, olive oil, Parmesan Cheese, basil, salt and pepper.
8. To serve, plate the cooked chicken breast, spoon the tomato mixture over top and finish with a drizzle of the balsamic glaze.

Recipe and photo courtesy of Kraft Heinz