

SHEET PAN BRUSCHETTA CHICKEN

yield: 4 SERVINGS prep time: 15 MINUTES cook time: 25 MINUTES total time: 40 MINUTES

A sheet pan dinner without any of the fuss! Just top with fresh tomatoes right before serving! Easy, quick, and refreshing!

★★★★★ 4.89 stars (18 ratings)

INGREDIENTS:

- 4 boneless, skinless chicken breasts
- Kosher salt and freshly ground black pepper, to taste
- 16 ounces baby red potatoes, halved
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/3 cup freshly grated Parmesan
- 4 ounces fresh mozzarella cheese, cut into 4 slices



FOR THE BRUSCHETTA

- 2 cups cherry tomatoes, halved
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 2 cloves garlic, minced
- 1/4 cup basil leaves, chiffonade
- Kosher salt and freshly ground black pepper, to taste

DIRECTIONS:

1. Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. To make the bruschetta, combine tomatoes, olive oil, balsamic vinegar, garlic and basil in a medium bowl; season with salt and pepper, to taste. Set aside.
3. Season chicken with salt and pepper, to taste. Place chicken in a single layer onto one side of the prepared baking sheet.

4. Place potatoes onto the opposite side of the prepared baking sheet in a single layer. Add olive oil, garlic, thyme, oregano, basil and Parmesan; season with salt and pepper, to taste. Gently toss to combine.
5. Place into oven and bake until the chicken is cooked through and the potatoes are golden brown and crisp, about 20-25 minutes. Top chicken with mozzarella during the last 10 minutes of cooking time.
6. Serve immediately, topped with bruschetta.

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