

Strawberry Chicken

PREP: 15 MINS

COOK: 15 MINS TOTAL TIME: 35 MINS

SERVINGS: 4 WINE PAIRING:

2023 Amavi Cellars Rosé



INGREDIENTS: 4 skinless boneless chicken breasts, 2 tablespoons olive oil (divided), 1 tablespoon McCormick Garlic & Herb Seasoning, 1 pint strawberries (stems removed and diced), ½ cup fresh mozzarella cheese (diced), ¼ cup fresh basil

INSTRUCTIONS:

- Preheat the grill on high heat.
- While the grill heats, rinse and pat dry the chicken breast. Drizzle with 1 tablespoon olive oil on top and season with McCormick Garlic & Herb Seasoning. Set to the side.
- Rinse, slice stems, and dice strawberries. Place in a bowl. Then add dice the fresh mozzarella cheese and chiffonade the basil leaves. Drizzle 1 tablespoon olive oil on top and mix well. Place in the refrigerator until ready to eat.
- Reduce the heat on the grill to low; grill chicken for 15 minutes, turning once until internal temperature reaches 165 degrees Fahrenheit. Remove from the grill and let rest for a few minutes.
- Place chicken on a platter. Top with strawberry mozzarella topping and drizzle balsamic glaze over strawberries and chicken. Enjoy immediately.