Sunset Gourmet

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SPAGHETTI PASTA WITH BRUSCHETTA & CHICKEN

2 ½ Tbsp. **Bruschetta Seasoning Blend**

4 Roma tomatoes, finely diced

1 tsp. fresh lemon juice

¼ cup olive oil

3 boneless, skinless chicken breasts, cut in half length-wise

1 Tbsp. **Sunset Seasoned Salt**

1 Tbsp. **Mango Chili Lime Seasoning**

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

1 box (454 g) spaghetti pasta

butter

1 ½ cups mozzarella cheese, grated

To Prepare Bruschetta: In a large mixing bowl, combine **Bruschetta Seasoning Blend**, tomatoes, lemon juice and olive oil. Mix well and set aside for 30 minutes.

Cut chicken breast in half and season both sides with seasonings. In a skillet over medium heat, heat **Fresh Harvest Garlic Olive Oil** and place seasoned chicken breast in the pan; cook each side for 4-5 minutes until internal temperature reaches 165°F. While chicken is cooking, in a large pot of salted water cook pasta according to package directions, once cooked to your liking drain and drizzle with a bit of melted butter or a drizzle of olive oil. Place pasta in a baking dish, top with chicken, prepared bruschetta and mozzarella cheese. Place in a 350°F preheated oven for about 20 minutes or until cheese is melted and starting to brown.



- **Bruschetta Seasoning Blend**
- **Sunset Seasoned Salt**
- **Mango Chili Lime Seasoning**
- **Fresh Harvest Garlic Olive Oil**