



## SPAGHETTI WITH BRUSCHETTA & CHICKEN

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| 1 packet <b>Bruschetta Seasoning Blend</b>                    | 1 Tbsp. <b>Sunset Seasoned Salt</b>           |
| 4 Roma tomatoes, finely diced                                 | 1 Tbsp. <b>Mango Chili Lime Seasoning</b>     |
| 1 tsp. fresh lemon  | 2 Tbsp. <b>Fresh Harvest Garlic Olive Oil</b> |
| ¼ cup olive oil   | 1 box (454 g) spaghetti pasta                 |
| 3 boneless, skinless chicken breasts, cut in half length-wise | 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.

