



St. Charles Hospital
Catholic Health Services
At the heart of health

Grilled Chicken Bruschetta

Ingredients:

- Two 6oz boneless and skinless chicken thighs
- 1 clove- Garlic, minced
- 1tsp- Oregano, fresh, chopped
- 1tsp- Cider Vinegar
- 1tsp- Olive Oil
- 1/2tsp- Black Pepper, freshly ground

Bruschetta:

- 2 diced Roma Tomatoes
- 2oz- Fresh Mozzarella Cheese, diced
- 1tsp- Shallot, fresh, minced
- 1TBSP- Basil, fresh, julienned
- 1/2ea- Lemon juiced
- 1tsp- Extra Virgin Olive Oil
- To Taste- Sea Salt and Freshly Ground Black Pepper

Method:

- Thoroughly combine all ingredients under "Chicken" header and allow to sit at least 1 hour
- Meanwhile, combine all ingredients for bruschetta in a large bowl and refrigerate at least 30 minutes
- On a preheated, seasoned grill, sear marinated chicken thighs for approximately 3-4 minutes per side, or until an internal temperature of 165°F is reached
- Remove cooked chicken from the grill, top with prepared bruschetta and serve

*Note- Chicken marinade also doubles as an excellent marinate for grilled vegetables

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