

# Marinated Chicken Bruschetta

PREP TIME: 10 minutes

MARINATE TIME: 30 minutes

MAKES: 6 servings

COOK TIME: 12 minutes

## WHAT YOU NEED

3/4 cup Wish-Bone® Italian Dressing, divided  
6 boneless, skinless chicken breast halves  
(about 1-1/2 lbs.)  
2 medium beefsteak tomatoes, chopped  
1/4 cup diced red onion  
1 Tbsp. finely chopped fresh basil leaves\* (optional)

## MAKE IT

1. Pour 1/4 cup Wish-Bone® Italian Dressing over chicken in large, shallow nonaluminum baking dish or plastic bag. Cover, or close bag, and marinate in refrigerator, turning occasionally, 30 minutes to 3 hours.
2. Meanwhile, combine tomatoes, onion, basil and 1/4 cup Dressing in medium bowl. Cover and marinate in refrigerator at least 30 minutes.
3. Remove chicken from marinade, discarding marinade. Grill or broil chicken, turning once and brushing frequently with remaining 1/4 cup Dressing, 12 minutes or until chicken is thoroughly cooked. Serve tomato bruschetta over chicken.

For Marinated Chicken with Fresh Salsa, use cilantro instead of basil.



### Nutrition Information per serving:

Calories 190, Calories From Fat 60, Saturated Fat 1g, Trans Fat 0g, Total Fat 6g, Cholesterol 65mg, Sodium 300mg, Total Carbohydrate 6g, Sugars 4g, Dietary Fiber 1g, Protein 27g, Vitamin A 10%, Vitamin C 20%, Calcium 2%, Iron 6%