

# California Chicken

3/4 cup	Balsamic Vinegar
1 tsp	Garlic Powder
2 TBSP	Honey
2 TBSP	Extra-Virgin Olive Oil
2 tsp	Cantanzaro or Italian Seasoning
To taste	Kosher Salt & Fresh-Ground Black Pepper
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4	Boneless Skinless Chicken Breasts*
4-6 slices	Mozzarella Cheese
4-6 slices	Fresh, Ripe Tomato
8-12 slices	Avocado



## Prepizzle the Drizzle

- Whisk together the drizzle ingredients and allow to sit at least an hour, or overnight
- Brush drizzle onto the chicken pieces and allow to marinate for at least 30 minutes

## Reduce the Vinaigrette

- Pour the remaining drizzle into a small saucepan and simmer to reduce the vinaigrette to about half the volume, to a syrupy consistency. It will thicken as it cools

## Cook the Chicken

- \*If preferred, use six boneless, skinless chicken thighs
- Prepare the grill, griddle, cast-iron pan, or oven to cook the chicken
- Cook the chicken until thoroughly cooked\*\*

## Melt the Cheese

- Top each piece of cooked chicken with a slice of cheese, reduce or remove heat, cover, and allow cheese to melt

## Onto the Plate It Goes

- Place the chicken and cheese on a plate and top with tomato and avocado slices
- If desired, garnish with fresh basil

**\*\*NOTE: INTERNAL TEMPERATURE of 165°F indicates that the chicken is thoroughly cooked.**

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