

Sweet Basil and Oregano Bruschetta Chicken



Rated: ★★★★★

Submitted By: McCormick®
Gourmet

Prep Time: 10
Minutes
Cook Time: 30
Minutes

Ready In: 40
Minutes
Servings: 8

"Roast plum tomatoes to bring out their sweetness. Add chicken tenders to the baking pan and you'll have a flavorful sauce to toss with pasta."

INGREDIENTS:

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|--------------------------|-----------------------------|
| 1/3 cup olive oil | or boneless skinless |
| 1 package McCormick® | chicken breasts, cut into 1 |
| Gourmet Sweet Basil & | -inch strips |
| Oregano Bruschetta | 8 ounces spaghetti or |
| Chicken | angel hair pasta |
| 2 pounds plum tomatoes, | 1 tablespoon balsamic |
| quartered lengthwise | vinegar |
| 1 pound chicken tenders, | |

DIRECTIONS:

1. Preheat oven to 425 degrees F. Mix oil and Seasoning Mix in small bowl until well blended. Reserve 3 tablespoons. Place tomatoes in single layer on one side of large shallow foil-lined baking pan. Place chicken on other side of pan. Brush tomatoes then chicken generously with remaining oil mixture.
2. Bake 30 minutes or until chicken is cooked through and tomatoes are tender.
3. Meanwhile, cook pasta as directed on package. Drain well. Spoon tomatoes into large bowl; coarsely chop. Add pasta, chicken, pan juices, reserved oil mixture and vinegar; toss to coat. Sprinkle with grated Parmesan cheese, if desired.

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