



Chicken Panzanella

- 3-4 cups Croutons (I used Homemade)
- 1-2 cups Cooked Chicken Diced
- 1 cup Tomato diced and seeded
- ¼ Roasted Red Pepper chopped
- 1 tsp minced garlic
- Fresh Mozerella cheese sliced ¼ thick
- Fresh Basil
- Extra Virgin Olive Oil
- Salt and pepper
- Balsamic Vinegar (optional but yummy)

Preheat oven to 450 degrees.

In a medium skillet, heat tomatoes, roasted pepper, and garlic in 1 tsp on Extra Virgin Olive Oil. Cook just until heated through.

In a casserole dish place croutons, dump heated tomato mixture over croutons, add chicken, salt, and pepper.

Mix all together with a spoon.

Sprinkle with a TBSP of Olive oil and top with Mozzarella slices and tomato slices (optional)

Bake at 450 just until cheese is melted, about 10 minutes.

Serve.

Sprinkle with some balsamic vinegar to taste...trust me, it's good!