

# Bruschetta Chicken

## Ingredients

4 (6ounce) Chicken Breasts  
1 Lemon  
1 Cup Mozzarella Cheese  
¼ Cup Shredded Parmesan  
½ Cup Panko Breadcrumbs  
Joe Schmo's Kitchen (JSK)  
All Purpose Seasoning  
3 Roma Tomatoes  
2 Tablespoons Butter  
Drizzle of Olive Oil  
Drizzle of Balsamic Vinegar



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## Directions

1. Preheat oven to 425 degrees.
2. Zest Lemon (divide in half)
3. Place 2 TBSP butter in a medium microwave safe bowl; microwave until melted. Stir in mozzarella, Parmesan cheese, panko, 1 Tbsp. JSK All Purpose Seasoning and ½ lemon zest.
4. Pat chicken dry with paper towels. Lightly cover with olive oil and Season to taste with JSK All Purpose Seasoning.
5. Place chicken on a wire/baking rack that is on a baking sheet.
6. Mound mozzarella crust onto tops of chicken, pressing firmly to adhere (no need to coat the undersides). Roast until crust is lightly browned, 15-19 minutes. Make sure temperature of chicken reaches FDA recommendation.
7. Meanwhile, finely dice tomato. In a small bowl, combine tomato, JSK All Purpose Seasoning to taste, remaining lemon zest, juice from ½ lemon, and a drizzle of olive oil and a drizzle of balsamic vinegar.
8. Top chicken with bruschetta and serve

