

Bruschetta Grilled Chicken Tenders with Mozzarella

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Quick-cooking chicken tenders grilled to juicy perfection, topped with fresh mozzarella and a zesty tomato bruschetta mix. A light, Italian-style dish perfect for warm weather meals.

The chicken is seasoned simply with garlic, olive oil, and herbs, then grilled until golden with crisp edges and tender centers. As soon as it comes off the grill, it's topped with slices of fresh mozzarella that melt slightly from the heat. A generous spoonful of bright, garlicky tomato bruschetta—made with cherry tomatoes, basil, red onion, and a splash of balsamic—finishes the dish. Serve it with grilled bread, over arugula, or alongside a light pasta for an easy and elegant summer meal.

Things to know about this Bruschetta Grilled Chicken Tenders with Mozzarella

This recipe is as versatile as it is flavorful. The chicken tenders can be grilled outdoors for that classic smoky char, but they're just as delicious cooked indoors on a grill pan or skillet. Short on time or want a more hands-off option? You can also bake them in the oven. No matter which method you choose, the juicy chicken gets topped with fresh, garlicky tomato bruschetta and melty mozzarella for a quick and easy Italian-inspired meal.

Serve these bruschetta chicken tenders as a light main dish with a side salad, or pair them with pasta, rice, or grilled vegetables for a more filling meal. They're great for entertaining too—easy to prep ahead and assemble just before serving. The combination of warm, juicy chicken, bubbling mozzarella, and fresh tomato topping is a crowd-pleaser that tastes like summer any time of year.

Craving more easy and flavorful chicken ideas? Don't stop here—check out my full collection of **chicken recipes** for everything from quick weeknight dinners to comforting classics. Whether you're in the mood for something grilled, baked, or simmered in sauce, I've got plenty of delicious options waiting for you! lorianasheacooks.com

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Servings: 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Ingredients

- 1 $\frac{1}{2}$ lbs. chicken tenders
- 2 tbsp olive oil
- 2 tsp Italian seasoning
- 2 tsp garlic powder
- 2 tsp. paprika
- Salt and pepper, to taste

- 8 oz fresh mozzarella, sliced or torn

For the bruschetta topping:

- 2 cups cherry tomatoes, diced
 - 2 cloves garlic, minced
 - 2 tbsp fresh basil, chopped
 - 1 tbsp balsamic vinegar
 - 2 tbsp olive oil
 - Salt and pepper, to taste
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Instructions

1. Prep the chicken:

Toss chicken tenders with olive oil, Italian seasoning, garlic powder, paprika, salt, and pepper. Let marinate for 15–20 minutes.

2. Make the bruschetta:

In a bowl, combine tomatoes, garlic, basil, balsamic vinegar, and olive oil. Season with salt and pepper. Set aside.

3. Grill the chicken:

Preheat grill (or grill pan) to medium-high. Grill tenders for 3–4 minutes per side until golden and just cooked through. In the last minute of cooking, top each tender with a piece of fresh mozzarella. Cover briefly to help it melt.

4. Finish and serve:

Arrange the tenders on a serving platter, spoon the

fresh bruschetta mixture over the top, and drizzle with balsamic glaze if desired. Garnish with extra basil.