

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

Bruschetta Grilled Chicken Tenders with Mozzarella

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.

My Best Holiday Turkey

My Best Holiday Turkey

Ok guys am going to toot my own horn, seriously this is My best Holiday Turkey Recipe It is so good and easy you'll be making it more than just for the Holidays.

I've make a lot of turkeys through out the years. I've tried a few recipes and methods, from brining to cooking it up side down

to basting every 30 minutes and I have to say this recipe is the best.

The turkey is melt in your mouth moist with a hint of fresh citrus taste. I couldn't believe how crispy and beautifully colored the skin was.

My husband who normally isn't as impressed by food as am, couldn't stop raving about how good the turkey was. It was so good that even after three days of turkey everything I was still craving more.

3 Tips when making My Best Holiday

Turkey

First, when you make My Best holiday Turkey use a the right roasting pan with a lid it's important to keep the turkey covered until the last 30 minutes to prevent drying the meat.

Second, oven temperatures vary and can effect cooking times if in doubt use a meat thermometer. A turkey is safe to eat when the internal temperature is 165 degrees.

Third, this temperature guide is for an unstuffed turkey, stuffed turkeys are cooked longer at 15 minutes per pound.

I always bake my stuffing in casserole dish along side the turkey, it's easier for serving and just as delicious. One more thing no need

for basting in this recipe, the turkey self bastes from the citrus and butter.

I hope you try My best holiday Turkey recipe and it becomes your Best Holiday Turkey. And when it does be sure to tell me about it, I love hearing from you.

Ingredients

- 15 lb. turkey
- 1 stick butter
- 1 tablespoon each chopped together Italian parsley, thyme, sage and rosemary
- 3 Tablespoons chopped garlic
- 1 onion cut into quarters
- 2 lemons sliced medium thick
- 2 oranges sliced
- 2 apples quartered

- 2 stalks celery
- Salt and pepper

Instructions

1. If using a frozen turkey defrost in the refrigerator 2 to 3 days before cooking
 2. Preheat oven to 425
 3. Bring Turkey to room temperature
 4. Remove the insides from the cavity and neck
 5. Mix the herbs and garlic in the soft butter until well incorporated
 6. Pat the turkey dry rub the whole turkey even under the skin with the butter mixture
 7. Salt and pepper the outside and cavity of the turkey
 8. Stuff the cavity with the cut onion, apples, lemons and oranges
 9. Stick some lemon and orange slices under the skin
 10. Tie the legs together with kitchen twine or skewers tuck the wing tips under the turkey
 11. Roast in 425 oven covered for 30 minutes
 12. Lower the heat to 375 and roast 10 minutes per lb. longer for a 15 lb. turkey that's about 3 hours remove the cover the last 30 minutes
 13. Let the turkey rest 20 to 30 minutes before slicing strain the drippings into a medium pan:
 14. **For the gravy** simmer the dripping over low heat mix 1/4 cup flour with 1/2 cup water slowly pour into simmering drippings stirring continuously
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Baked Chicken Rigatoni pasta

Baked Chicken Rigatoni pasta

This baked chicken rigatoni pasta dinner will let us know what Italians knew all along, that pasta is easy to prepare, versatile and good for you.

By having just a few basics, you can throw together a satisfying dinner ready to serve in less than an hour.

Virtually anything, yesterday's left over chicken, that's what I used, some fresh vegetables, a handful of cheese can be turned into a simple quick pasta dinner.

Pasta is an ideal main course it's high in complex carbohydrates and low in fat, making it a staple in our house two to three times a week.

It's not often you find a meal the whole family will like, when you do you'll want to make it often. And because pasta is so versatile you can serve it two to three a week, without repeating the same dish. What's not to love? Nothing!!!!

Things to know about this baked chicken rigatoni pasta recipe

This chicken baked rigatoni recipe uses pantry and refrigerator staples, that I had on hand. Pasta is so versatile, you can change this recipe up by leaving the mushrooms or the spinach out, or changing the pasta shape, without changing the flavor much.

Talk about different shape pasta, did you know there are more than 500 distinct commercial pasta shapes.

Pastas are now made in a variety of flavors and made with many different flours. The most important thing to remember when selecting, cooking and serving dried pasta is that they are interchangeable.

If you can't find a particular type called for in the recipe, simply use a pasta of similar size and shape.

If you make this recipe please leave me a comment, let me know your experience with the recipe, and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Ingredients

- 1/2 Lbs. rigatoni
- 2 skinless, boneless, chicken breasts, cut into thin strips
- 1/2 Lbs. sliced mushrooms
- 2 cups chopped spinach
- 1/4 cup flour
- 2 cups low fat milk
- 1 cup diced swiss cheese
- 1 cup parmesan cheese
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook pasta el dente reserve 1 cup of pasta water
2. Preheat oven to 350 degrees
3. In a sauce pan in 2 tablespoons of butter and olive oil saute chicken until brown
4. Push chicken to side of pan, add Mushrooms and garlic saute until golden....salt and pepper now.
5. Mix the flour with 1 cup of the milk whisk until smooth
6. Slowly add the flour/milk mixture to simmering pan
7. Add remaining milk, cheeses, spinach, nutmeg and drained

pasta and reserved pasta water

8. Transfer to a heat proof casserole dish, sprinkle with additional cheese and Italian Parsley
9. Bake covered for 20 minutes uncover and bake 10 minutes longer
10. Serve and ENJOY!!!!