

# Bruschetta Chicken Skillet

♥♥♥♥♥ (219)

## Prep Time

40 min.

## Total Time

40 min.

## Servings

Makes 4 servings, 1/4 recipe (445 g) each.



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## What You Need



Find these ingredients on sale



2 Tbsp. *Kraft Calorie-Wise Sun-Dried Tomato & Oregano Dressing*

4 small boneless skinless chicken breasts (1 lb./450 g)

2 red peppers, chopped

2 cloves garlic, minced

1 can (19 fl oz/540 mL) Italian-style stewed tomatoes, undrained

2 large tomatoes, chopped, divided

1 cup water

1-1/2 cups instant white rice, uncooked

1/2 cup *Cracker Barrel Shredded Part Skim Mozzarella Cheese*

2 Tbsp. chopped fresh basil

## Make It

Tap or click steps to mark as complete

Heat dressing in large skillet on medium heat. Add chicken, peppers and garlic; cover. Cook 10 min. or until chicken is done (170°F), stirring peppers occasionally and turning chicken after 5 min. Remove chicken from skillet; cover to keep warm. ✓

Add canned tomatoes, 1 cup chopped fresh tomatoes and water to skillet. Stir in rice; bring to boil. Simmer on low heat 10 min. Meanwhile, combine cheese, remaining chopped fresh tomatoes and basil. ✓

Return chicken to skillet; top with cheese mixture. Cover; cook 5 min. or until chicken is heated through and cheese is melted. ✓