

# CALIFORNIA CHICKEN

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## INGREDIENTS

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3/4 c balsamic vinegar

1 tsp garlic powder

2 tbsp olive oil

2 tsp Italian seasoning

pepper

2 tbsp honey - optional

sea salt

4 slices mozzarella

4 slices avocado

4 slices tomato

2 tbsp basil, for garnish

balsamic glaze, for drizzling

## PROCEDURE

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In a small bowl, whisk together balsamic vinegar, garlic powder, honey, oil, and Italian seasoning and season with salt and pepper. Pour over chicken and marinate 20 minutes.

When ready to grill, heat grill to medium-high. Oil grates and grill chicken until charred and cooked through, 8 minutes per side.

Top chicken with mozzarella, avocado, and tomato and cover grill to melt, 2 minutes.

Garnish with basil and drizzle with balsamic glaze.