

Balsamic Roasted Strawberry Chicken Breast

Credit to foodbymars.com

Thanks to Lilac Hedge Farm for sending this in

Ingredients:

4 skinless chicken breasts flattened to cook faster
Pinch sea salt and black pepper
Pinch ground cinnamon
1 pint strawberries
1 Tbsp balsamic vinegar
1 bunch basil

Instructions:

Clean, hull and slice strawberries. Mix with vinegar, salt and pepper and marinate for at least 20 minutes in the refrigerator.
Preheat the oven to 375°. Season chicken with salt, pepper and cinnamon. Line a large sheet pan with parchment paper. Place seasoned chicken on one side of the paper and roast for 12-15 minutes. Add marinated strawberries in a single layer to the other side and roast for another 10-12 minutes. Broil 2-3 minutes for color on the chicken. Internal temperature of 165°. Plate the chicken with strawberries on top and garnish with chopped basil.