**CALIFORNIA GRILLED CHICKEN

YIELDS:4**SERVINGS**/ PREP TIME:0**HOURS **20**MINS

**TOTAL TIME:0**HOURS **40**MINS

Nutrition Facts: Servings 4.0

Amount Per Serving: Calories 285|
Total Fat 14 G, Saturated Fat 4g, Monounsaturated Fat 9 G, Polyunsaturated Fat 1g, Total Carbohydrate 26 g, Dietary Fiber 2 g, Sugars 23g, Protein 13g

**INGREDIENTS**

* 3/4 c. balsamic vinegar
* 1 tsp. garlic powder
* 2 tbsp. honey
* 2 tbsp. extra-virgin olive oil
* 2 tsp. Italian seasoning
* Kosher salt
* Freshly ground black pepper
* 4 boneless skinless chicken breasts
* 4 slices mozzarella
* 4 slices avocado
* 4 slices tomato
* 2 tbsp.
* Freshly sliced basil, for garnish
* Balsamic glaze, for drizzling

**DIRECTIONS**

1. 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.
2. When ready to grill, heat grill to medium-high. Oil grates and grill chicken until charred and cooked through, 8 minutes per side.
3. Top chicken with mozzarella, avocado, and tomato and cover grill to melt, 2 minutes.
4. Garnish with basil and drizzle with balsamic glaze.
5. Pair with 1-2 cups of veggies, fresh or frozen, or a fresh salad !