

Hasselback Margherita Chicken

The recipes and photography for this post were provided by local blogger, Sally Roeckell of [365 Barrington](#).

Ingredients:

- 4 large chicken breasts, (6 ounces each)
- 4 oz log sliced fresh mozzarella cheese
- 2 medium roma tomatoes, sliced
- 20 leaves fresh basil, divided (half of it cut into ribbons)
- 2 Tbs. za'atar or Italian seasoning
- 2 tbsp olive oil
- 2 tbsp balsamic vinegar glaze
- Sea salt & pepper

- 1/4 tsp garlic powder : 1 tbsp chopped green onion



Instructions:

1. Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper or foil.
 2. Make 5-6 deep slits in each chicken breast, being careful not to cut all the way through.
 3. Season both sides with sea salt and black pepper. Place onto the lined baking sheet.
 4. Slice the tomatoes and mozzarella very thinly, about 1/8" to 1/4" thick, and cut the pieces to a width slightly wider than the thickness of your chicken breast.
 5. Stuff a piece of mozzarella, a tomato slice, and a whole basil leaf into each slit in the chicken.
 6. Drizzle olive oil and season with za atar or Italian Seasoning all over the chicken.
 7. Bake for 20-25 minutes, until cooked through (heated to 160 degrees F with a meat thermometer).
 8. When the chicken is ready, sprinkle remaining fresh basil ribbons on top right before serving. If desired, drizzle with balsamic vinegar glaze.
-