

Quinoa Crusted Chicken Panzanella

The following is a featured recipe in Heinen's [What's For Dinner](#) program, your solution to easy, delicious and convenient weeknight dinners.

Ingredients

- Quinoa Crusted Chicken Breasts
- Fennel Bulb
- Grape Tomatoes
- Fresh Basil
- Two Brothers Garlic Caprese Dressing
- Fresh Gourmet Italian Seasoned Croutons

Instructions

1. Preheat oven to 350°F.
2. Heat a sauté pan with a splash of Heinen's Olive Oil.
3. Brown chicken breasts on both sides about 6 minutes total.
Transfer the browned chicken breast to oven. Bake chicken to internal temperature of 165°F.
4. While the chicken is cooking, thinly slice fennel bulb, cut tomatoes in half and roughly chop the basil and place into a mixing bowl.
5. Add a generous splash of Garlic Caprese dressing and a handful of croutons. Gently mix to coat all ingredients.
6. Mound a generous amount of salad mixture onto each cooked chicken breast.

