***Honey Balsamic Chicken Breast with Veggies***

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| *By: Chef Joseph M. Leonardi, CMC* | | |
| ***Yield:*** | |  |
| ***Ingredients:*** |  | |
| 16 Oz. | | Baby Red Potatoes, halved |
| 2 Cups | | Cherry Red Tomatoes |
| 2 Tbl. | | Extra Virgin Olive Oil |
| TT | | Salt and Pepper |
| 12 Oz. | | Asparagus, trimmed |
| 2 Tbl. | | Fresh Parsley, Chopped |
| ¼ Cup | | Balsamic Vinegar |
| 2 Tbl. | | Honey |
| 1 Tbl. | | Dijon Mustard |
| 2 | | Garlic Cloves, minced |
| ½ tsp. | | Dried Oregano |
| ½ tsp. | | Dried Basil |
| 4 | | Boneless, Skinless Chicken Breast |
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| ***Method of Preparation:*** | |  |
| 1. In a medium bowl, whisk together balsamic, honey, Dijon, garlic, oregano and basil. 2. In a zip lock bag, combine balsamic mixture and chicken. Marinate for at least 30 minutes to overnight. 3. Preheat the oven to 400\*F. Lightly oil baking sheet. 4. Place potatoes and tomatoes in a single layer onto the prepared baking sheet. Drizzle with olive oil and salt and pepper. Top with chicken layer. 5. Place into oven and roast until the chicken is cooked to and internal temperature of 165\*F. This is about 25-30 minutes. 6. Stir asparagus in during the last 10 minutes of the cooking time. | | |
| Notes: | | |