

Bruschetta Tapenade with Seared Chicken

Most people who enjoy Italian cuisine have heard of bruschetta. It is believed that bruschetta was created sometime during the 15th century, and it clearly has survived the test of time. While most people think that bruschetta refers to the topping on the bread it actually refers to the entire preparation (much like risotto is more a technique than a specific dish). However, this tapenade is a take on the most recognized bruschetta which is made of olive oil, tomatoes, garlic, and basil.

The new [Pastamore Bruschetta Tapenade](#) is both versatile and delicious. The addition of capers and other ingredients to the traditional preparation brings this tapenade to life. It is spectacular prepared in the traditional way on a nice piece of bread (or crostini). This tapenade is a great compliment to chicken or as a topping for white fish. The recipe below is a very simple appetizer idea that utilizes the Bruschetta Tapenade with chicken breast.

Ingredients:

2 - chicken breasts

[3 oz - Pastamore Bruschetta Tapenade](#)

1 loaf - baguette

As needed - olive oil

As needed - vegetable oil

To taste - salt and black pepper

To garnish - fresh basil, chiffonade

Directions:

1. Preheat oven to 400°F. Cut the baguette into 1/4"-1/2" thick pieces on a bias. Place the bread onto a baking sheet and drizzle each piece with olive oil, and lightly season with salt and black pepper. Cook until the bread has been lightly toasted. (10-15 min)

2. Once the bread has been removed from the oven, turn the heat down to 350°F. Place the chicken breasts on a plate and lightly drizzle with vegetable oil. Season with salt and black pepper, and rub the chicken so that the oil and seasoning is evenly spread. Heat a medium saucepan on the stove over medium-high heat. When the pan is hot add enough vegetable oil to keep the chicken from sticking. When the pan is hot, place the chicken in the pan smooth side down. Turn the chicken once it has a nice colored sear. Cook until the second side of the chicken also has nice color. Place the chicken onto a baking sheet and place into the oven. Remove the chicken from the oven when the internal temperature reaches 165°F.

3. Place approximately one tablespoon of the Bruschetta Tapenade on the pieces of bread. Slice the chicken into 1/4" thick pieces and place on top of the tapenade. Top with the basil and serve.

Enjoy this simple and delicious appetizer!