

CopyCat Kitchen Chicken California Grilled Pizza Garlic

Ingredients

1 1/3 tablespoons Olive Oil
1 1/3 tablespoons minced fresh Garlic
2 teaspoons Soy Sauce
2 teaspoons kosher Salt
4 boneless, skinless Chicken Breast Halves (about 5 ounces each)

Directions

In mixing bowl, add olive oil, garlic, soy sauce and salt. Stir to mix and dissolve salt.

Add chicken breasts to bowl. Turn to fully coat with marinade.

Set aside and leave to marinate at room temperature about 15 minutes.

Preheat broiler, stove top grill or outdoor grill. If using broiler, set rack in center of oven.

Broil or grill chicken breasts until cooked through, about 5 to 6 minutes per side.

Remove from heat and cool slightly.

Cut into 1/4-inch cubes.

Store, covered, in the refrigerator, until ready to use.