

CopyCat Ruby Tuesday Chicken Fresco

Ingredients

1- $\frac{1}{3}$ pounds boneless chicken breast pounded to $\frac{1}{2}$ inch thickness and grilled or panfried in skillet
2 tomatoes sliced
4 Tablespoons butter
2 Tablespoons lemon juice freshly squeezed
 $\frac{1}{4}$ cup white wine
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon black pepper freshly ground
2 ounces parmesan cheese grated
1- $\frac{1}{2}$ teaspoons flour
balsamic vinegar glaze to taste

Directions

Pound chicken to about $\frac{1}{2}$ " thickness and cut into serving sized pieces – 4 total.

Slice tomatoes, salt lightly on both sides, and set aside for excess juices to drain.

Grill chicken or cook in skillet with cooking spray, salt and pepper. Set aside to keep warm.

Melt butter in medium sized skillet over medium low heat.

Stir in lemon juice, wine, salt, pepper and Parmesan.

Whisk flour into sauce, stirring constantly to thicken slightly.

Pat tomato slices with paper towels to dry.

Top chicken with tomato slices, sauce and then drizzle with a

good quality balsamic vinegar glaze.