

CopyCat TGI Fridays

Bruschetta Chicken Pasta

Ingredients

Balsamic Glaze:

$\frac{1}{2}$ cup balsamic vinegar
1/3 cup dark brown sugar
1 teaspoon molasses
 $\frac{1}{4}$ teaspoon salt

Bruschetta Marinara:

2 cups diced tomatoes
 $\frac{1}{4}$ cup tomato sauce
 $\frac{1}{4}$ cup chopped basil
 $\frac{1}{4}$ cup olive oil
1 teaspoon white wine vinegar
2 teaspoons minced garlic
 $\frac{3}{4}$ teaspoon ground black pepper
 $\frac{1}{2}$ teaspoon salt

Chicken Marinade:

2 cups of water
1 tablespoon salt
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon liquid smoke
1lb boneless skinless chicken breasts
olive oil
ground black pepper
1/2lb uncooked angel hair pasta
8 teaspoons olive oil
8 tablespoons Parmesan cheese
4 teaspoons minced parsley

Directions

To make the balsamic glaze- in a small saucepan combine

balsamic vinegar, brown sugar, molasses, and salt. Place over medium-low heat and heat the mixture until bubbling, then simmer for 5 minutes. Remove from heat and cool.

To make the bruschetta marinara—in a small bowl combine tomatoes, tomato sauce, basil, olive oil, vinegar, garlic, pepper, and salt. Cover and set aside.

Marinate the chicken—combine water, salt, paprika, and liquid smoke in a medium bowl. Pound the chicken breasts until they are about $\frac{3}{4}$ of an inch thick. Add to the marinade. Cover and chill in the refrigerator for 1 hour.

Preheat the grill to high heat. Remove the chicken from the marinade, rinse with cold water and blot dry. Rub each chicken breast with olive oil and season with ground black pepper. Grill the chicken for 4 to 5 minutes per side or until fully cooked (the internal temperature has reached 165 degrees F).

Break the pasta in half and cook it for 4 minutes in a large saucepan of boiling water. Strain.

To prepare each serving—preheat a medium sauté pan over medium heat. Add 2 teaspoons of olive oil to the pan and one-quarter of the cooked angel hair pasta. Add $\frac{1}{2}$ cup of the bruschetta marinara and 1 tablespoon of Parmesan cheese. Toss with tongs until hot. Add the pasta to a plate and drizzle with balsamic glaze. Slice the chicken breasts and arrange one-quarter of the chicken on top of the pasta and sprinkle with 1 tablespoon of Parmesan cheese and 1 teaspoon of parsley. Repeat for remaining servings