

CopyCat The Cheesecake Factory Tuscan Chicken

Ingredients

4 boneless skinless chicken breasts
2 cups water
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup kosher salt
2 cups grape tomatoes
1- (12-ounce) jar quartered marinated artichoke hearts
 $\frac{1}{4}$ cup balsamic vinegar
2 tablespoons capers
1 tablespoon chopped fresh basil

Directions

In a small bowl, combine the water, sugar and salt and mix until it dissolves. Add your chicken to a resealable plastic bag; then add the liquid. Refrigerate for at least 2 hours.

Combine the tomatoes, full jar of artichoke hearts and liquid, vinegar, capers and basil in a small bowl. Cover and allow to marinate for 2 hours (just like the chicken).

Preheat your oven to 425 degrees F and heat your grill or grill pan.

Place the vegetables and all liquid on a baking sheet and roast for about 20 minutes or until the tomatoes blister and start to burst.

Next, grill your chicken until the internal temperature reaches a minimum of 165 degrees F. This can take approximately 8-12 minutes depending on the thickness of the chicken breast.