

30-Minute Bruschetta Chicken Pasta for Busy Weeknights

3 medium ripe tomatoes, diced, or 2 cups cherry tomatoes, halved



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30 min

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INGREDIENTS

For the Bruschetta Topping:

3 medium ripe tomatoes, diced, or 2 cups cherry tomatoes, halved

1/4 cup fresh basil, chopped

2 cloves garlic, minced

2 tablespoons olive oil

1 tablespoon balsamic vinegar

Salt and pepper, to taste

For the Chicken:

1 pound boneless, skinless chicken breasts or thighs, sliced into strips

1 tablespoon olive oil

1 teaspoon Italian seasoning

For the Pasta:

8 ounces pasta, such as penne, fusilli, or spaghetti

Grated Parmesan cheese, optional for serving

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until al dente. Drain and set aside.
- 2. Make the Bruschetta Topping:** In a medium bowl, combine the diced tomatoes, basil, garlic, olive oil, balsamic vinegar, salt, and pepper. Stir gently and let the mixture sit while you prepare the rest of the dish. This gives the flavors time to meld.
- 3. Cook the Chicken:** Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Season the chicken strips with Italian seasoning, salt, and pepper. Add them to the skillet and cook for 5 to 7 minutes, stirring occasionally, until golden brown and cooked through.
- 4. Combine Everything:** In a large mixing bowl, toss together the cooked pasta, cooked chicken, and bruschetta topping. Stir gently until everything is evenly combined.
- 5. Adjust and Serve:** Taste and adjust the seasoning as needed with extra salt, pepper, or a splash more balsamic vinegar if you like. Divide into bowls and garnish with grated Parmesan cheese and extra basil if desired.

SWAPS & NOTES

This recipe is easy to adapt depending on what you have on hand.

Cherry tomatoes are a great substitute for diced ripe tomatoes and often bring a slightly sweeter flavor.

Chicken thighs work just as well as chicken breasts if you prefer a juicier cut.

For the pasta, short shapes like penne or fusilli are especially nice because they hold onto the bruschetta mixture well, but

spaghetti also works if that is what you have in the pantry.

TIPS FOR SUCCESS

The biggest key to this recipe is not overcooking the tomatoes.

Since they are part of the fresh bruschetta topping, you want them to stay bright and juicy rather than turning mushy.

Letting them sit with the garlic, basil, olive oil, and balsamic for a few minutes helps deepen the flavor without needing any extra cooking.

For the chicken, make sure the skillet is hot enough to get a little golden color on the outside.

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