Low-Point Bruschetta Chicken

Ingredients:

- 1 lb. boneless skinless chicken breast, cubed
- 1/2 tsp. coarse salt
- 1/4 tsp. pepper
- 1/2 of a 15 oz. can diced tomatoes, with juice
- 1/4 cup water
- 1 garlic clove, minced
- 1/2 box Stove Top Stuffing (Chicken flavor)
- 1 cup shredded reduced-fat mozzarella cheese
- 2 tsp. dry Italian seasoning
- Fresh basil, chopped
- cooking spray

Preheat oven to 400 degrees. Spray 2 1/2 quart casserole dish with cooking spray. Toss chicken with salt and pepper. Place chicken in a layer into the bottom of baking dish. In a medium to large bowl, mix tomatoes, water, garlic, and stuffing mix. Let set for a minute to soften. Sprinkle mozzarella cheese on top of chicken and then Italian seasoning. Evenly layer stuffing mixture on top of Italian seasoning. Bake uncovered for about 30 minutes. Sprinkle with fresh chopped basil and enjoy!

Total servings - 5 Serving size - 1 Points per serving - 5

This delicious recipe can be found on the website *Points In My Life* (www.pointsinmylife.com)

"One of the very nicest things about life is we must regularly stop whatever it is we are doing and devote our attention to eating."

- Luciano Pavarotti