



## California Grilled Chicken

### Ingredients

- 3/4 cup [Fustini's 18 Year balsamic](#), plus more for garnish
- 1 teaspoon \_\_\_\_
- 2 tablespoons honey
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 2 teaspoons [Fustini's Tuscan Spice blend](#)
- \_\_\_\_\_
- 4 \_\_\_\_\_
- 4 oz goat cheese
- 4 \_\_\_\_
- 4 \_\_\_\_
- 2 tablespoons fresh basil\_\_\_\_\_

### Sharon's Hint

adapted from delish.com

### Directions

#### Step 1.

In a small bowl, whisk together balsamic vinegar, garlic powder, honey, olive oil, Tuscan Spice blend and season with salt and pepper. Pour over the chicken and marinate for 20 minutes.

#### Step 2.

When ready to grill, heat grill to medium-high. Grill chicken until charred and cooked through, 8 minutes per side. Top chicken with goat cheese, avocado, and cover grill to melt, 2 minutes. Top with tomato and garnish with basil and drizzle with more balsamic.