

Quick Bruschetta Chicken Bake

A simple yet creative chicken meal mimics the popular Italian appetizer 'bruschetta' for a delicious entree reminiscent of romantic Italian evenings.

Recipe by [Juan Soto](#) | Created on **Nov 14, 2021**

Ingredients

- 1 ½ pounds skinless, boneless chicken breast halves - cubed
- 1 teaspoon salt
- 1 (15 ounce) can diced tomatoes with juice
- ½ cup water
- 1 tablespoon minced garlic
- 1 (6 ounce) box chicken-flavored dry bread stuffing mix
- 2 cups shredded mozzarella cheese
- 1 tablespoon Italian seasoning

Directions

- Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13-inch glass baking dish with cooking spray.
- Toss the cubed chicken with the salt in a large bowl. Place the chicken in a layer into the bottom of the baking dish. Stir together tomatoes, water, garlic, and stuffing mix in a large bowl; set aside to soften. Sprinkle the cheese on top of the chicken, then sprinkle with the Italian seasoning. Spread the softened stuffing mixture on top.
- Bake uncovered until the chicken cubes have turned white and are no longer pink in the center, about 30 minutes.

Nutrition Facts

Serving: **6 servings** | Calories: **349 kcal** | Carbohydrates: **25.9 g** | Protein: **39.2 g** | Saturated fat: **4.4 g** | Cholesterol: **90.3 mg** | Sodium: **1257.3 mg** | Fiber: **1.8 g** | Sugar: **4.6 g**

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