# Baked Italian Chicken and Vegetables

Recipe from [Julia’s Album](https://juliasalbum.com/baked-italian-chicken-and-vegetables/)

## Ingredients:

* 4 chicken breasts
* 1 tablespoon basil, dried
* ¼ teaspoon salt
* 1 zucchini, sliced
* 1 cup cherry tomatoes, yellow and red, mixed, each sliced in half
* ½ can artichoke hearts, sliced
* 6 slices bacon, cooked, drained, chopped (OPTIONAL)
* 1 cup Mozzarella cheese, shredded

## Instructions

* Preheat oven to 375 °F.
* Add chicken breasts to the white casserole pan.
* Sprinkle dried basil and salt over the chicken.
* Top with sliced zucchini, sliced cherry tomatoes, and sliced artichokes.
* Top with chopped bacon.
* Top with shredded mozzarella cheese.
* Bake for about 20-30 minutes until the chicken is cooked through.
* Remove from the oven.
* Let the Italian chicken sit in the casserole dish for at least 10-15 minutes to allow the meat to cook through completely.