Grilled Chicken Parmesan

1 Tablespoon butter

2 Tablespoon minced shallot

1 clove garlic

1 can diced tomatoes

2 Tablespoons fresh basil, chopped

1/2 cup parmesan cheese

6 chicken breasts

2 Tablespoon mozzarella

Melt butter in saucepan.

Add shallot and saute until soft.

Add garlic and heat 1 minute.  Add tomatoes and bring to a boil.

Reduce heat and simmer 10 minutes.

Remove from heat and add fresh basil and parmesan.

Season chicken with salt and pepper and grill.

Turn and grill to 160 degrees.

Add a spoonful of bruschetta to each chicken breast.

Continue to grill until chicken reaches 165 degrees.  Transfer to a platter.

Sprinkle with mozzarella cheese, tent with foil and let rest 10 minutes.