



Grilled Chicken & Vegetables

with Smoked Almond Pesto



20-30min



2 Servings

Boneless, skinless chicken thighs are perfect for grilling because they stay nice and juicy even in the face of the grill's high heat. Here, we've paired them with classic summer veggies, bell pepper and zucchini, and serve it all with a smoked almond pesto that is out of this world. Full of lemon, fresh parsley, smoked almonds, and garlic, it's a quick and flavorful way to kick up dinner. Cook...

What we send

- boneless skinless chicken thighs
- zucchini
- fresh parsley
- lemon
- garlic
- red bell pepper

What you need

- kosher salt & ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 785.0kcal, Fat 45.0g, Proteins 54.0g, Carbs 41.0g



1. Dry brine chicken

Light a grill if using and **oil** the grates. Pat **chicken** dry and trim excess fat. Lightly pound any very thick pieces if necessary for even thickness. Rub chicken with **oil** and season all over with **½ teaspoon each salt and pepper**. Let sit until step 5.



4. Make pesto

On a cutting board, coarsely chop **almonds**. Add **parsley, lemon zest, and chopped garlic**; chop together until fine. (Alternatively, pulse almonds, parsley, garlic, and zest in a food processor until fine.) Transfer to a small bowl and stir in **lemon juice** and **3 tablespoons oil**. Season to taste with **salt and pepper**.



2. Prep ingredients

Coarsely chop **parsley leaves and stems**. Peel **2 large garlic cloves**; finely chop 1 clove, leaving the other whole. Grate **¼ teaspoon lemon zest** and **squeeze 1½ tablespoons juice**, keeping them separate.



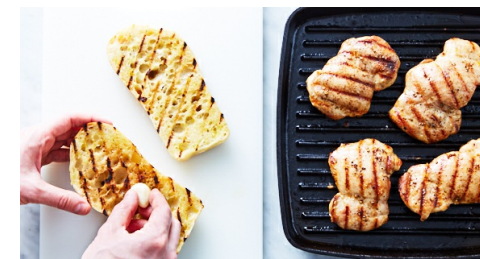
5. Grill vegetables

Preheat a grill pan over high if using and lightly **oil**. Add **zucchini and peppers** to grill or grill pan and cook over medium-high, turning once or twice, until lightly charred and tender, 3-5 minutes for zucchini and 5-7 minutes for bell pepper. Transfer to a plate, cover loosely with foil to keep warm.



3. Prep vegetables & bread

Halve **bell pepper**, then remove stem and seeds, press and flatten. Trim ends from **zucchini** and cut crosswise into ½-inch thick rounds. Brush veggies with **oil** and season with **salt and pepper**. Split **ciabatta roll** horizontally and brush with **oil**.



6. Grill chicken & bread

Add **chicken** to the grill and cook over medium heat, turning occasionally, until charred and cooked through, 10-15 minutes total. Move chicken to one side and add **bread**; grill, turning once, until golden and toasted, 2-3 minutes per side. Lightly rub cut sides of bread with **remaining whole garlic clove**. Serve **mixed grill** with **almond pesto**. Enjoy!