



## Grilled Chicken & Vegetables

with Smoked Almond Pesto



30-40min



4 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
- fresh parsley
- zucchini
- garlic
- red bell peppers
- lemon

## 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 746.0kcal, Fat 41.8g, Proteins 52.9g, Carbs 39.4g



### 1. Dry brine chicken

Light a grill if using and **oil** the grates. Pat **chicken** dry and trim excess fat. Lightly pound thick pieces if necessary to achieve an even thickness. Rub chicken with **oil** and season all over with **1 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** and 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 the **lemon juice** and **1/3 cup oil**. Season to taste with **salt and pepper**.



### 2. Prep ingredients

Coarsely chop **parsley leaves and stems**. Peel **3 large cloves garlic**; chop 1 tablespoon, leaving the 3rd clove whole. Grate **1/2 teaspoon lemon zest** and **squeeze 3 tablespoons juice**, keeping them separate.



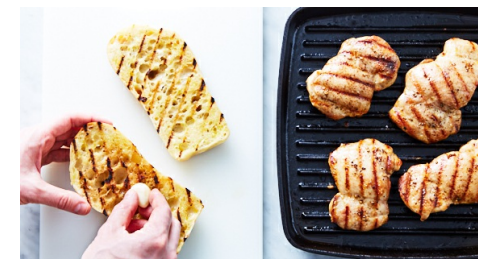
### 5. Grill vegetables

Preheat a grill pan on 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 peppers**, then remove stems and seeds, press to flatten. Trim ends from **zucchini** and cut crosswise into 1/2-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**. Serve **mixed grill** with **almond pesto**. Enjoy!