



Grilled Pesto Chicken

with Zucchini Panzanella



30-40min



2 Servings

Summertime vibes radiate from this refreshing dinner. Even without an outdoor grill, those bright and sunny flavors come through. We glaze tender chicken breasts with basil pesto and quickly grill them so they stay juicy. Grilled zucchini is a welcome addition to the classic bread and tomato salad, to which we add mozzarella and toss with an Italian vinaigrette. This stress-free meal tastes as easy and breezy as it is to make.

What we send

- 1 zucchini
- ¼ oz Italian seasoning
- 1 ciabatta roll ¹
- garlic
- 2 plum tomatoes
- 3¾ oz mozzarella ²
- 2 oz basil pesto ²
- 12 oz pkg boneless, skinless chicken breasts

What you need

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- grill or grill pan

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 31g, Carbs 33g, Protein 58g



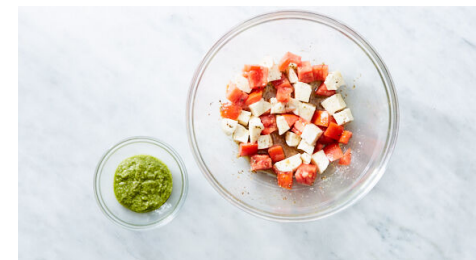
1. Prep grill & ingredients

Preheat a grill or grill pan over high. Lightly **oil** grill grates. Trim and discard ends from **zucchini**, then halve lengthwise. Rub all over with **oil** and season with **½ teaspoon Italian seasoning** and **a pinch each of salt and pepper**. Split **roll** crosswise, if necessary. Peel and smash **1 whole garlic clove**.



2. Grill zucchini & bread

Grill **zucchini**, covered, turning occasionally, until tender and charred in spots, 10-12 minutes; transfer to a plate. Drizzle cut sides of **bread** with **oil**. Grill, turning once, until charred in spots, 2-3 minutes per side (watch closely). Transfer to a plate and immediately rub cut sides with **smashed garlic clove** and sprinkle with **salt**.



3. Prep salad

Meanwhile, chop **tomatoes** into ¾-inch pieces. Chop or tear **mozzarella** into ¾-inch pieces. In a large bowl, whisk to combine **1 tablespoon oil**, **2 teaspoons vinegar**, and **½ teaspoon Italian seasoning**; season to taste with **salt** and **pepper**. Add tomatoes and mozzarella to dressing; toss to combine. Transfer **half of the pesto** to a small bowl; set aside for serving.



4. Grill chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Grill chicken over high heat until browned and almost cooked through, 2-3 minutes per side. Brush **remaining pesto** over chicken and cook, turning, until chicken is charred in spots and cooked through, about 1 minute more per side. Transfer chicken to plates.



5. Finish salad

When cool enough to handle, chop **grilled zucchini and bread** into ¾-inch pieces. Transfer to bowl with **tomatoes and cheese**; toss to combine.



6. Finish & serve

Serve **pesto chicken** with **zucchini panzanella** alongside. Drizzle with **remaining pesto**. Enjoy!