



## 20-Min: Pesto Grilled Chicken

with Garlic Bread Panzanella



ca. 20min



2 Servings

Do you love croutons? Well, Panzanella is the salad of your dreams! This Italian-inspired supper is all about it. We take homemade croutons to the next level adding a garlic bread spin to the toasted bread before tossing them with grape tomatoes, crisp lettuce, nutty Parmesan cheese, and a tangy mustard vinaigrette. Basil pesto-coated chicken turns this salad into the perfect light dinner or lunch.



## What we send

- garlic
- 2 Portuguese rolls <sup>2</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz basil pesto <sup>1</sup>
- 1 yellow onion
- 1 large pkg grape tomatoes
- 1 romaine heart
- ¾ oz Parmesan <sup>1</sup>
- ¼ oz Dijon mustard

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

## Tools

- rimmed baking sheet
- grill pan or medium skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 680kcal, Fat 37g, Carbs 40g, Protein 52g



### 1. Toast rolls

Preheat broiler with a rack in the upper third. Halve **1 large garlic clove**. Halve **rolls** crosswise, drizzle with **oil**, and season with **salt** and **pepper**. Transfer bread to a rimmed baking sheet and toast on upper oven rack until browned, 1-2 minutes per side (watch closely as broilers vary). Remove from oven, rub cut sides with halved garlic, and set aside for step 5.



### 4. Prep tomatoes & onions

Meanwhile, halve and thinly slice **¼ cup of the onion**. Halve **grape tomatoes**, if desired. Finely chop **1 large garlic clove**. In a medium bowl, whisk to combine **chopped garlic**, **Dijon mustard**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add onions and tomatoes to bowl and toss to coat.



### 2. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat a grill pan or medium skillet over medium-high; brush grill pan grates with **oil**, or heat **1 tablespoon oil** in skillet. Add chicken and cook until browned and almost cooked through, 2-3 minutes per side.



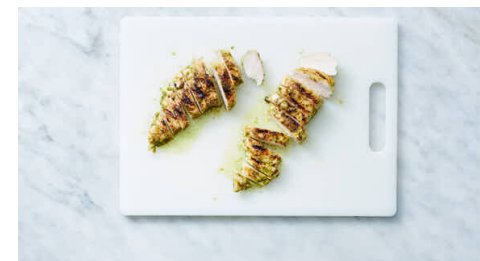
### 5. Make panzanella

Cut or tear **toasted rolls** into ¾-inch pieces. Halve **lettuce** lengthwise, then slice half crosswise into 1-inch ribbons, discarding stem end (save rest for own use). Finely grate **Parmesan**. To bowl with **tomatoes**, add toasted roll pieces, lettuce, and half of the Parmesan; gently toss to coat. Season to taste with **salt** and **pepper**.



### 3. Finish chicken

Brush **half of the 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.



### 6. Finish & serve

Thinly slice **chicken**, if desired, and top with **remaining pesto**. Serve **pesto chicken** with **panzanella salad** alongside and sprinkle **remaining Parmesan** on top. Enjoy!