MARLEY SPOON

Grilled Chicken & Zucchini

with Peach Salsa

30-40min 2 Servings

It's all about big flavor when it comes to a quick and easy dinner on the grill. BBQ spice blend imparts a gentle smoky heat to tender chicken breasts that grill along with zucchini and onions. Fresh peaches mix with cilantro and lime for a sweet and juicy salsa that complements the colorful spread. With less time over a hot grill, there's more time to enjoy this bountiful summery supper.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz BBQ spice blend
- 2 zucchini
- 1 red onion
- ¼ oz fresh cilantro
- 1 peach
- 1 lime
- ½ oz honey

What you need

- kosher salt & ground pepper
- olive oil
- neutral oil, for brushing grill

Tools

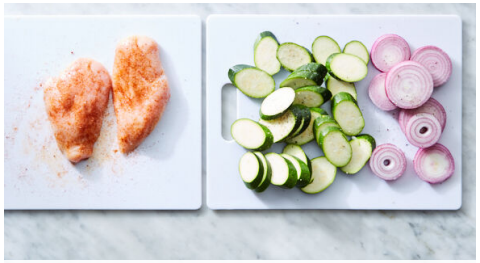
- grill or grill pan
- microplane or grater

Allergens

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

Nutrition per serving

Calories 440kcal, Fat 16g, Carbs 33g, Protein 43g

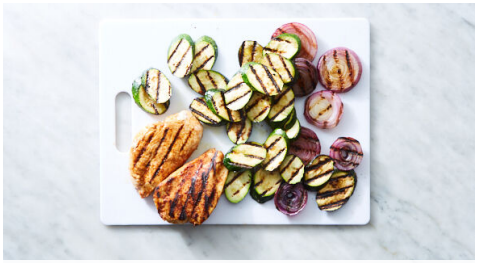


1. Prep chicken & veggies

Preheat grill or grill pan to medium-high.

Pat **chicken** dry and season all over with **BBQ spice blend** and **a pinch each of salt and pepper**.

Trim ends from **zucchini**, then cut on an angle into ½-inch ovals. Slice **onion** into ½-inch rings. Drizzle **veggies** all over with **olive oil**; season with **salt** and **pepper**.



2. Grill veggies & chicken

Lightly brush grill grates with **neutral oil**. Grill **zucchini** and **onions**, covered, until tender and charred in spots, 4–5 minutes per side. Transfer to a plate and cover to keep warm.

When veggies have cooked for 5 minutes, add **chicken** to grill. Cook, turning once, until lightly charred and cooked through, 3–4 minutes per side. Transfer to plate with veggies and cover to keep warm.

3. Prep peaches & cilantro

Meanwhile, peel **peach**, if desired; discard pit and chop into ¼-inch pieces. Pour any **peach juice** from cutting board into a medium bowl.

Pick **cilantro leaves** from stems and finely chop 2 tablespoons; discard stems.

4. Make peach salsa

To bowl with **peach juice**, zest and juice **half of the lime**; cut **remaining lime** into wedges. Whisk in **honey** and **2 tablespoons olive oil**; season to taste with **salt** and **pepper**. Stir in **chopped cilantro** and **peaches**.

5. Finish salsa

When cool enough to handle, finely chop **2 tablespoons of the grilled onions**. Add to bowl with **peach salsa** and toss to combine.

6. Serve

Serve **chicken and veggies** with **any resting juices** poured over top; spoon **peach salsa** alongside. Garnish with **whole cilantro leaves** and **lime wedges**. Enjoy!