



# Grilled Chicken and Nectarine Salad

with Basil Pesto

Grill 30 Minutes



Chicken Breasts



Ciabatta Roll



Basil Pesto



Nectarine



Arugula and Spinach Mix



Baby Tomatoes



White Wine Vinegar



Garlic Salt

HELLO NECTARINE

*This summer stone fruit is great for grilling!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

## Bust out

Measuring spoons, silicone brush, large bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Ciabatta Roll	1	2
Basil Pesto	¼ cup	½ cup
Nectarine	1	2
Arugula and Spinach Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

Cut **ciabatta** into ½-inch-thick slices. Cut four sections off **each nectarine**, avoiding the pit. Transfer **ciabatta slices** and **nectarine sections** to a plate. Brush with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**.



## Grill ciabatta and nectarines

Meanwhile, add **ciabatta slices** and **nectarines** to the other side of the grill. Close lid and grill until **ciabatta** is crisp and grill-marks form on **nectarines**, 2-3 min per side. Transfer **grilled ciabatta slices** and **nectarines** back to the same plate to cool slightly.



## Season chicken

Pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **half the garlic salt** and **pepper**.



## Assemble salad

Meanwhile, cut **cooled ciabatta** into ½-inch pieces. Cut **each nectarine section** into ¼-inch slices. Halve **tomatoes**. Add **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **remaining garlic salt** and **pepper**, then whisk to combine. Add **nectarines, tomatoes, arugula and spinach mix** and **half the croutons**, then toss to combine.



## Grill chicken

Add **chicken** to one side of the grill. Reduce heat to medium, close lid and grill, flipping once, until **chicken** is cooked through, 5-7 min per side. \*\* Transfer **chicken** to a plate. Spread **pesto** over tops. Set aside to rest, 2-3 min.



## Finish and serve

Thinly slice **chicken**. Divide **salad** and **chicken** between plates. Spoon **any remaining pesto** from the plate over **chicken**. Sprinkle **remaining croutons** over **salad**.

## Dinner Solved!