



grilled chicken with arugula pesto

2½ cups packed arugula

1 garlic clove, peeled

¼ cup toasted pine nuts

¼ cup finely grated Parmigiano-Reggiano

8 tsp. fresh lemon juice

Kosher salt and ground pepper, to taste

¾ cup plus 3 Tbs. olive oil

4 boneless, skin-on chicken breast halves

2 lb. fingerling potatoes, halved lengthwise,
boiled until just tender

In blending cup of immersion blender, blend arugula, garlic, pine nuts, cheese, lemon juice, ¾ tsp. salt and ¾ tsp. pepper for 30 seconds. While blending, slowly stream in ¾ cup oil; blend for 1 minute.

Preheat one side of electric indoor grill to 375°F and other side to 400°F.

Loosen skin on chicken breasts to create small pocket. Spoon 2 tsp. pesto into each pocket; spread out pesto with fingertips. Grill chicken, skin side down, over 400°F heat for 6 minutes. Rotate chicken 180 degrees; grill for 5 minutes more. Turn chicken over; grill, rotating as needed, until instant-read thermometer registers 160°F, 12–14 minutes more.

In bowl, combine potatoes, 3 Tbs. oil, salt and pepper. Grill potatoes, cut side down, over 375°F heat for 9–15 minutes, rotating them every 4 minutes. Serve chicken with potatoes and remaining pesto. Serves 4.