



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 ther-

mometer 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.

Williams-Sonoma Kitchen