

Recipe for: Pesto Chicken Grill Packets and Pesto Sauce

Recipe by Rich Denny

Ingredients

Pesto Chicken Packets

Extra Virgin Olive Oil

Salt & pepper

Crushed red pepper

4 skinless, boneless chicken breast

Cup Pesto sauce

2 zucchini, thinly sliced

4 Roma tomatoes

1 red pepper

Pesto Sauce

2 cups basil leaves

2 leaves garlic

1/2 cup grated parmesan cheese

1/3 cup pine nuts or slivered almonds

1/2 cup extra virgin olive oil

Directions

Pesto Chicken Grill Packets

1. Preheat grill to medium. Cut four 12 inch long sheets of heavy duty foil.

Drizzle a little olive oil on to each sheet.

2. Season the chicken with salt, pepper and crushed red pepper, place on sheets and cover with a tablespoon of pesto.

3. Layer the vegetables over the chicken with more pesto between each layer.

4. Fold the foil over the chicken, pinching the edges to seal. Cover and grill packets over indirect heat for 25 minutes. Remove from grill. Open packets carefully onto plates to avoid spilling any savory juices.

Pesto Sauce- Recipe by Rachael Ray

Using a food processor, finely chop the basil and garlic. Add the parmesan and pine nuts and pulse into a coarse paste. With the processor on, slowly add the olive until completely blended. Can be frozen for future use or refrigerated for up to a Week.