



Grilled Chicken and Stone Fruit Salad with Basil Pesto

Grill 30 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap	*2 Double
Chicken Thighs 280 g 560 g	Chicken Breasts 4 8



Chicken Breasts 2 4	Ciabatta Roll 1 2
Stone Fruit 1 2	Basil Pesto ¼ cup ½ cup
Garlic Salt 1 tsp 2 tsp	Tomato 1 2
White Wine Vinegar 1 tbsp 2 tbsp	Baby Spinach 56 g 113 g

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.

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Large bowl, measuring spoons, paper towels, whisk

1



Prep

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

- Cut **ciabatta** into ½-inch-thick slices.
- Cut four sections off **each stone fruit**, avoiding the pit.
- Transfer **ciabatta slices** and **stone fruit** sections to a plate. Brush with **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**.
- Add **pesto**, a plate with **ciabatta** and **fruit** and a clean plate (for cooked chicken) to a large tray to bring to grill in step 3.

4



Grill ciabatta and stone fruit

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

2



Season chicken

Swap | **Chicken Thighs**
*2 Double | **Chicken Breasts**

- 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**.
- Head out to the grill with **chicken** and tray of ingredients.

3



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.

5



Assemble salad

- Cut or tear **cooled ciabatta** into ½-inch pieces.
- Cut **each stone fruit** section into ¼-inch slices.
- Cut **tomato** into ½-inch pieces.
- Add **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **remaining garlic salt** and **pepper**, then whisk to combine.
- Add **stone fruit pieces**, **tomatoes**, **spinach** and **half the ciabatta croutons**, then toss to combine.

6



Finish and serve

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

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Season chicken

Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, skip the step to butterfly **chicken**, then cook them in the same way the recipe instructs you to cook the **chicken breasts**.

2 | Season chicken

*2 Double | **Chicken Breasts**

If you've opted for **double chicken**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**.

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

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