



PEACH PESTO SALAD

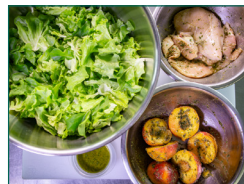
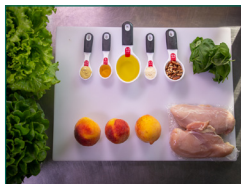
PREP TIME: 30min

COOK TIME: 10min

SERVINGS: 4

Ingredients

3	peaches	1 tbs	white balsamic vinegar
1 1/2 lb	chicken	1/2 tbs	dijon mustard
1/2 cup	basil	2 heads	lettuce
1/4 cup	pecans		
1/2 tbs	parmesan cheese		
1/2 cup	olive oil		



- 1 half peach along line and softly but firmly twist open to remove pit; half chicken parallel to cutting board
- 2 in a food processor or blender, puree basil and pecans, chop with parmesan, and slowly mix in oil
- 3 split half the pesto between two bowls and marinate chicken and peach
- 4 stir remaining pesto with vinegar and dijon for dressing
- 5 grill chicken and peaches for about 4min on each side, remove and slice both
- 6 toss salad with dressing, add peaches, chicken, and garnish with pecans



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