

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Grilled Chicken & Peaches with Burrata

July 14, 2022

When it's too hot to turn on the oven, it's time to take dinner-making outside. This dish takes advantage of peak Summer peaches, and combines them with savory grilled chicken thighs, salty prosciutto, creamy burrata cheese, and the sweet heat of hot honey. If your dining companions are spice-adverse, feel free to use a good-quality aged balsamic vinegar or even pomegranate molasses instead. This is the kind of casual Summer meal that doesn't need to be precious—just pile everything onto a big serving platter and let folks devour it!

Serves 4

Ingredients:

Neutral Oil (like Grapeseed, Vegetable, or Canola)

2 pounds boneless, skinless chicken thighs

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

½ teaspoon aleppo pepper (or ¼ teaspoon red chili flakes)

½ teaspoon granulated garlic

1 teaspoon ground coriander

1 teaspoon whole fennel seeds, toasted, then crushed or ground in a spice grinder (or ½ teaspoon ground fennel)

3 medium peaches, halved and pitted

1 lemon

3-4 slices prosciutto, torn into pieces (optional)

1 ball of burrata or fresh mozzarella

1 bunch baby arugula

¼ cup fresh basil leaves

Extra Virgin Olive Oil

Hot Honey or Balsamic vinegar, for garnish

Method:

1. Preheat grill to medium heat for 10-15 minutes. Once preheated, turn one side of the grill to low heat (keeping the other side on medium) to create two-zone cooking: direct and indirect heat. Make sure grill grates are very clean when grilling fruit.
2. In a small bowl, combine kosher salt, black pepper, aleppo pepper (or chili flakes), granulated garlic, ground coriander, and ground/crushed fennel seeds. Mix spices until combined. Coat boneless, skinless chicken thighs with a light layer of neutral oil and sprinkle generously with spice mixture on both sides. Set aside while you prepare the peaches for grilling.
3. Coat pitted peach halves with a thin layer of neutral oil. Lightly season with kosher salt. Grill peaches cut-side down over direct medium heat for 30 seconds - 1 minute to create grill marks on the fruit's flesh. Flip peaches skin-side down, transfer to the low indirect heat

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zone, and continue cooking for 3-5 minutes. You'll know they're ready when the skin slightly separates from the flesh. Remove from grill and set aside until ready to assemble meal.

4. Grill seasoned chicken thighs over direct medium heat for 5 minutes on one side, flip, and then cook an additional 3-5 minutes on other side, depending on size. Internal temperature of the boneless, skinless chicken thighs should be at least 165°F. Let chicken thighs rest for 5-10 minutes. Meanwhile, assemble the rest of the meal.
5. In a medium bowl, toss arugula with juice of half a lemon and 2-3 tablespoons of good-quality olive oil. Season with salt and pepper to taste.
6. To serve: Spread the dressed arugula onto a serving platter. Quarter grilled peach halves and distribute evenly atop the bed of arugula. Add grilled chicken thighs and slices of prosciutto. Working over a small bowl to catch any spillage, gently tear burrata (or fresh mozzarella) into bite-sized pieces and place on the platter. Sprinkle with torn basil leaves, and drizzle with hot honey or balsamic vinegar, plus additional extra virgin olive oil before serving.