Grilled Chicken Breasts with Red Pepper Puree and Grilled Asparagus
"Scotto Sunday Suppers and Other Fabulous Feasts"
By The Scotto family with Linda Stasi
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Servings: 6

Ingredients

For the marinade
¾ cup extra-virgin olive oil
¼ cup fresh lemon juice
4 tablespoons chopped fresh thyme
4 tablespoons chopped fresh parsley
4 garlic cloves, minced
2 shallots, minced
½ teaspoon salt
½ teaspoon freshly ground black pepper
1-pound fresh asparagus, tough ends trimmed
Six 6-to 8-ounce boneless chicken breasts

For the red pepper puree
2 cups red bell peppers, thinly sliced
½ cup thinly sliced onion or shallots
2 garlic cloves, peeled and crushed
2 tablespoons extra-virgin olive oil
1 cup chicken stock
1 teaspoon balsamic vinegar
Salt and freshly ground black pepper

1. **To make marinade**: in a bowl, combined the olive oil, lemon juice, thyme, parsley, garlic, shallots, salt and pepper. In separate containers, marinate the asparagus for about 10 minutes and the chicken for at least 1 hour in the refrigerator before grilling.
2. Heat the grill to high heat. Grill the chicken for 7 minutes per side, or until cooked through. Grill the asparagus for 4 minutes, turning once, or until lightly browned.
3. **To make the roasted red pepper puree**: Meanwhile, in a large sauté pan over medium heat, sauté the peppers, onion and garlic in the olive oil until heated through.
4. Cover the pan and cook until the vegetables are soft, about 5 minutes.
5. Add the stock and simmer until the sauce is reduced and there is no free liquid visible on the bottom of the pan, 8 to 10 minutes.
6. Puree the vegetables in a blender until completely smooth. Stir in the balsamic vinegar and salt and pepper to taste. Adjust the consistency as needed, to thin the sauce, add a little water or stock.
7. Drizzle the sauce over the chicken and asparagus to serve.