



## RECIPE

[www.auroranatural.com](http://www.auroranatural.com)

**"GENUINELY ALL NATURAL"**

DINNER

### PRODUCTS USED



PINE NUTS

## CHICKEN WITH MINT AND PINE NUT GREMOLATA

### Ingredients

#### Gremolata:

1 cup loosely packed fresh mint leaves  
2 tablespoons Aurora pine nuts, toasted  
2 teaspoons grated lemon rind  
2 garlic cloves, minced  
4 teaspoons extra-virgin olive oil  
1/4 teaspoon kosher salt

#### Chicken:

2 teaspoons extra-virgin olive oil  
4 (6-ounce) skinless, boneless chicken breast halves  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper

### Directions

To prepare gremolata, place mint, pine nuts, rind, and garlic in a mini chopper; process just until combined. Add 4 teaspoons olive oil and 1/4 teaspoon salt; process to combine. Set aside.

To prepare chicken, heat a large grill pan over medium-high heat. Brush 2 teaspoons olive oil evenly over chicken; sprinkle chicken evenly with 1/2 teaspoon salt and pepper. Add chicken to pan; cook 5 minutes on each side or until done. Remove chicken from pan; let stand 5 minutes. Serve gremolata with chicken.

Yield: 4 servings (serving size: 1 chicken breast half and about 4 teaspoons gremolata)