



# Grilled Chicken with Asparagus

## Ingredients

- 3 tablespoons [Fustini's Gremolata olive oil](#)
- 3 tablespoons [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 1 tablespoon [Fustini's Parmesan Spice Blend](#)
- 2 chicken breasts, skinless and boneless
- 1 pound fresh asparagus
- salt and pepper to taste

## Directions

### Step 1.

Combine Fustini's olive oil, Fustini's balsamic and Fustini's Parmesan Spice blend. Reserve half of this and pour the other half onto the chicken in a marinade bag or sealed bowl. Refrigerate chicken and marinate for 2 to 4 hours.

### Step 2.

Peel asparagus and snap the raw end off. Prepare a hot grill. Grill chicken breasts until an internal temperature of 165 is achieved. Let rest while the asparagus is grilling. Place asparagus on hot grill dry. Let grill several minutes before turning over and finishing for several minutes. Remove from the grill and immediately drizzle with the rest of the reserved marinade. Cut the asparagus in bite-size pieces and let stand.