



**Grilled Chicken with Portobello  
Mushrooms and Green Herb  
Pesto**

# Ingredients

- 3 tablespoons lemon juice
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1/4 cup [Fustini's Tuscan Herb olive oil](#)
- 2 sprigs rosemary
- 2 sprigs thyme
- 6 garlic cloves, thin-slice
- pinch red pepper flakes
- 6 6-ounce chicken breasts, trimmed to consistent thickness

## Mushroom Marinade

- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- 3 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 1 tablespoon [Fustini's Grilling Rub spice blend](#)
- 6 large portobello mushrooms, gills and stems removed

## Green Herb Pesto

- 3 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 2 tablespoons Italian parsley, leaves only
- 2 tablespoons chives, chopped
- 1 teaspoon fresh tarragon, chopped
- 1 garlic clove, minced
- salt and pepper to taste

# Directions

## Step 1.

Whisk together lemon juice, vinegar and olive oil. Add rosemary, thyme, garlic and red pepper. Reserve 1/2 of the marinade. Place chicken breasts into the rest of the marinade and turn to coat. Marinate 2 hours then remove and discard marinade.

## Step 2.

Prepare a hot grill for both direct and indirect cooking. Place chicken breasts on the grill first and grill on both sides over direct heat until an internal temperature of 155 degrees is achieved. Move chicken to the indirect side and place mushrooms onto the direct side. Cook until mushrooms are browned and soft and the chicken reaches an internal temperature of 165 degrees. Remove chicken from grill and brush with reserved marinade.

To serve, place a grilled mushroom on each serving plate. Slice the chicken against the grain and decorate the top then drizzle all with pesto and serve.

## Step 3. Mushroom Marinade

Combine vinegar and olive oil then drizzle over mushrooms. Season with the herb blend and marinate at least 2 hours or overnight.

## Step 4. Green Herb Pesto

Blend all together and season with salt and pepper.