

## Grilled Chicken Breast with Kale Pesto-Dressed Brown Rice and Quinoa

Servings: 25

Serving size: 8 oz., including 4-oz. chicken breast, 4 oz. of kale pesto-dressed brown rice and quinoa blend

### INGREDIENTS

- 2 c Roseli<sup>®</sup> Kale Pesto
- 6 lbs Chef's Line<sup>®</sup> Precooked Brown Rice and Quinoa Blend
- 25 ea 4-oz. Chicken Breast
- 2 T Shallots, minced
- 1 lb Butternut Squash, diced
- 2 lbs Red Bell Peppers, diced
- 1 T Fresh Garlic, chopped
- 3 T Extra Virgin Olive Oil
- 3 c Roasted Corn or Seasonal Vegetable

### PREPARATION

1. Grill fresh chicken breast; season to taste.
2. Sauté red bell peppers, butternut squash, vegetables, garlic and chopped shallots in EVOO. Combine with Kale Pesto and cooked grains.
3. Serve grilled chicken over 4-oz. side of roasted corn or seasonal vegetable and kale pesto quinoa blend.

