“The Local Buy” Recipe, Episode 509

Grilled Chicken Breast with Fresh Summer Puttanesca and Quinoa

Courtesy of Chef Adam Kenney

Ingredients

- 4 4-ounce chicken breasts
- Salt and pepper
- 2 tablespoon olive oil
- 3 dozen red and gold cherry tomatoes, halved lengthwise
- 1 small white or yellow onion, ¼” diced
- ½ cup Kalamata olives, quartered
- ¼ cup basil chiffonade or chopped
- 6 cloves fresh garlic, peeled and minced
- ½ cup white wine or vodka
- 1 cup quinoa
- 1 tablespoon butter (optional)

Directions

1. Season chicken breast with salt and pepper. Grill both sides until internal temperature reaches 165 degrees. Hold hot for plate.
3. Heat pan on medium low heat. Add oil. Add onions and garlic, and sauté on low heat until translucent and aromatic, approximately 8 minutes.
4. Add cherry tomatoes and olives to pan and begin to simmer for about 14 minutes. At halfway point, add wine/vodka. Reduce liquid until most is cooked back out of pan. Consistency should be creamy.
5. Toss in basil just before finishing. If desired, melt butter into sauce to add an extra level of richness. Salt and pepper to season.
6. Add ½ cup cooked quinoa to each plate. Top with grilled chicken breast. Spoon sauce over chicken and quinoa.