

Pesto Grilled Chicken w/ Peaches



3 lbs chicken tips

1 $\frac{3}{4}$ cups homemade or store-bought pesto, divided

$\frac{1}{2}$ cup plus 2 tablespoons vegetable oil, divided, plus more for grill

1 $\frac{3}{4}$ teaspoons kosher salt, divided

$\frac{3}{4}$ teaspoon freshly ground black pepper, divided

4 ripe peaches, halved

Whisk 1 $\frac{1}{2}$ cups pesto, $\frac{1}{2}$ cup oil, 1 tsp. salt, and $\frac{1}{2}$ tsp. pepper in a medium bowl. Add chicken to bowl and coat with mixture. Cover bowl with plastic wrap and chill at least 1 hour (up to 12 hours). Pre-heat grill to medium-high heat or heat a grill pan or cast-iron skillet over medium-high; oil grate or pan. Season chicken with remaining $\frac{3}{4}$ tsp. salt and $\frac{1}{4}$ tsp. pepper. Grill chicken, covered, until golden brown and lightly charred. Flip chicken and continue to grill several minutes. Use a meat thermometer and grill until temperature registers 165°F.

Brush peach halves with oil. Reduce heat to medium and grill peaches, cut side down, until warmed through, 2–3 minutes.

Meanwhile, whisk remaining $\frac{1}{4}$ cup pesto and 2 Tbsp. oil in a small bowl. Arrange chicken and peaches on a platter and drizzle pesto sauce over. Serve remaining sauce alongside.