

CHICKEN WITH GRILLED NECTARINES

4 6oz boneless chicken breast
2 Tbls plus 1 tsp EVOO-(Extra Virgin olive oil)
kosher salt and black pepper
2 medium red onions, sliced into 1/2 thick rounds
3 nectarines cut into wedges
1 box Live baby lettuce
1 Tbsl balsamic vinegar
2 oz blue cheese broken

Heat grill to medium. Brush chicken with 1 tsp EVOO and 1/4 tsp each salt and pepper. Grill chicken and onions until chicken is cooked through and onions are tender, 5-6 minutes per side. Grill nectarines until charred- 2 min per side. Toss lettuce with onions, nectarines, vinegar and remaining oil. Top with cheese, serve with chicken.

ROSEMARY GRILLED STEAKS WITH GREEN OLIVE PISTACHIO FILLING

1/2 cup roasted salted pistachios
2 medium garlic cloves
1/2 cup coarsely chopped pitted green olives, unstuffed
3 Tbls EVOO
4 boneless beef sirloin strip steaks (New York strip) (1 inch thick)
2 Tbls coarsley chopped fresh rosemary
1/2 tsp coarse salt
1/2 tsp pepper
4 (6-8 inch) fresh rosemary sprigs

Pulse pistachios in processor until coarsely chopped, place in small bowl. With processor running, add garlic thru feed tube, process until finely chopped. Add olives, pulse until chopped, but not finely. Stir into pistachios along with 1 1/2 Tbls oil. With small knife, cut steaks horizontally, to make pockets. Spoon stuffing into pockets, secure openings with toothpicks. Rub steak with 1 tbsl of oil, sprinkle with chopped rosemary, salt and pepper. Cover and refrigerate 4-6 hours. Heat grill. Brush rosemary sprigs with remaining 1/2 tsp oil. Grill steaks, covered, over medium heat or coals 8-10 minutes for medium rare, turning once. Grill sprigs 30-60 seconds until lightly charred, turning once, place on top of steaks.

PASTA WITH SAUCE

1 bunch basil
1/4 lb country bread cubed -1" cubes
1/2 cup EVOO- plus more for drizzling
4 anchovies ,chopped
6 cloves garlic, chopped
2 pints cherry tomatoes
kosher salt and fresh ground pepper to taste
1 lb pasta such as fusilli or strascinati

Heat oven to 325. Bake bread cubes until hard, app. 15 min. Transfer to a food processor, process into coarse crumbs, cook, stirring occasionally 8-10 min. Transfer crumbs to bowl. Add 1/4 cup EVOO over medium heat, add anchovies, cook, breaking apart with spoon. Add garlic, tomatoes. basil, cover, cook, stirring occasionally until tomatoes burst. Remove from heat and set aside. Bring 6qt pot water to boil. Add pasta, cook until al dente, app. 10 min. Drain, reserving 1/4 cup water. Transfer pasta and water to reserved skillet of tomatoes over high heat. Toss to combine, cook until sauce thickens. Transfer pasta to platter, sprinkle with bread crumbs.