



## Grilled Peach & Brie Smothered Chicken

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD VIOGNIER



### Ingredients

- 1 pound of chicken cutlets
- ½ teaspoon ground pepper, divided
- ¼ teaspoon salt plus 1/8 teaspoon, divided
- 1 firm ripe peach, halved
- 4 ounces Brie cheese, sliced
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons white balsamic vinegar
- 2 tablespoons fresh tarragon leaves, plus more for garnish
- 1 5-ounce package baby arugula

### Directions

1. Preheat grill to medium-high.
2. Sprinkle chicken with ¼ teaspoons on each pepper and salt.
3. Oil the grill rack. Grill peach halves, cut-side down, until lightly charred, 4 to 5 minutes. Transfer to a cutting board and slice. Grill the chicken until an instant-read thermometer inserted in the thickest part registers 160°F, 3 to 5 minutes. Flip and top the chicken with the peach slices and cheese. Grill until an instant-read thermometer inserted in the thickest part registers 165°F and the cheese is melted, 1 to 2 minutes more.
4. Whisk oil, vinegar, tarragon and the remaining ¼ teaspoon pepper and 1/8 teaspoon salt in a large bowl. Add arugula and toss to coat. Serve the chicken on top of the arugula. Garnish with more tarragon, if desired.