

Jalapeno and Lime Beer Pesto Chicken

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|---------|------------------------------------|
| 2 | cups | fresh basil leaf |
| 1/3 | cup | pine nut |
| 3 | cloves | garlic - roughly chopped |
| 3 | | jalepeno - roughly chopped |
| 1/2 | cup | extra virgin olive oil |
| 1/2 | cup | lime beer |
| 1/2 | cup | parmesan-reggiano - freshly grated |
| | | salt and pepper |
| 4 | | boneless skinless chicken breast |

Preheat grill to 350.

Make the pesto: Place basil and pine nuts in a food processor and pulse a few times. Add garlic and jalapenos and pulse a few times. While processor is on, add oil in a slow, constant stream, stopping to scrape down sides as needed. Add beer and cheese and pulse again until blended. Add a pinch of salt and pepper.

Brush the beer pesto onto the chicken and grill until 165.