

# Pesto Chicken Salad

Puree all ingredients (except the pine nuts) together in your food processor. Stir in pine nuts. Toss the pesto with chilled chicken until well coated. Enjoy!

\*\*\*Chicken may be poached, baked or purchased pre-cooked. I have gotten into the habit of buying organic boneless skinless chicken breast and cooking in the crockpot. Use about 1 cup of chicken stock for every 1.5 pounds of chicken. Cook on high for 4 hours or low for 8. I will usually cook a double batch and have chicken for multiple dishes throughout the week.

As you may know, I **LOVE** chicken salad!!! This week I mixed up a batch that screams summer. Fresh basil and zesty lemon pair with creamy cashews to create a dish that is perfect for a light dinner or lunch all week. Try it on salad greens, in a bib lettuce wrap or on an Ezekiel sprouted grain wrap. Have you tried Lara's Collard Wraps? Gently score a large collard leaf with a sharp knife. Place it between two damp paper towels and cook in the microwave for 10-20 seconds. Use immediately as you would any flour based wrap.