



Pesto Chicken Salad

Ingredients

1 lb boneless, skinless chicken breast, trimmed
1/4 C pesto
1/4 C mayonnaise
3 Tbsp finely chopped red onion
2 Tbsp extra virgin olive oil
2 Tbsp red wine vinegar
1/4 tsp salt
1/4 tsp ground pepper

- Place chicken in a medium saucepan and add water to cover by 1 inch. Bring to a boil. Cover, reduce heat to low and simmer gently until no longer pink in the middle, 10 to 15 minutes. Transfer to a clean cutting board; shred into bite-size pieces when cool enough to handle.
- Combine pesto, mayonnaise, onion, olive oil, red wine vinegar, salt and pepper in a medium bowl. Add the chicken and toss to coat.

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