

# What's for Dinner?

WEEKLY MEAL KIT

Read the ingredients list before you start, it includes important preparation instructions!



## Creamy Pesto Chicken Salad with Crusty Bread

### IN YOUR BAG

- 1# boneless skinless chicken breasts
- ¼ cup pesto (See Recipe Below)
- 3 cloves of garlic (For Pesto)
- ¼ cup olive oil (For Pesto)
- ¼ cup grated parmesan
- 1 bunch green onions, sliced
- 2 tablespoons olive oil
- 2 tablespoons red wine or balsamic vinegar
- Salt & Pepper to taste
- 1 package salad lettuce blend
- ¾ cup red pepper, chopped
- ½ cup cherry tomatoes, halved
- ½ Baguette

### DIRECTIONS

1. Making the pesto: In a food processor or blender, combine the garlic and ¼ cup olive oil and blend. Add basil leaves and blend until smooth. Season to taste and pour pesto mix into a medium size mixing bowl. Add the grated cheese and green onions.
2. Place chicken in a medium pan with 1 cup water and bring to a boil. Cover, reduce heat to low and simmer until you no longer see pink in the middle, about 10-15 minutes. Transfer to a clean cutting board and allow to cool enough to handle. Shred into bite size pieces.
3. While chicken is cooking, heat the oven or toaster oven to \*300F and heat the bread (about 5 min) to make the crust crunchy.
4. Add the cooked chicken pieces to the pesto mix and stir well. Let sit while dressing the greens.
5. Whisk 2 tablespoons of olive oil, vinegar, salt & pepper in a large enough bowl to toss all the greens. Add the greens, red pepper and tomatoes and toss to coat. Divide the greens among 4-6 plates depending on your liking and top each plate of greens with the chicken pesto mixture. Serve with crusty bread and Enjoy!!

### PREP TIME

15 minutes

### COOK TIME

15 minutes

### YIELD

4-6 servings

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### LET'S GET COOKING



### HEIDI'S HINTS

Enjoy on the patio with a specialty soda in the sunshine!

### IN YOUR KITCHEN

- Food Processor or Blender
- Medium Pan
- Salt & Pepper
- Whisk