

# The Kreutzer Kitchen

## Pest★ Chicken Salad

### ingrEdiEnts

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| <ul style="list-style-type: none"><li>➤ 2-3 lbs chicken breast*</li><li>➤ ¼ - ½ cup Greek yogurt</li><li>➤ ½ cup Pesto</li><li>➤ Onion medium diced</li><li>➤ 5-6 Celery stalks chopped</li><li>➤ Olive oil for cooking chicken</li></ul> | <ul style="list-style-type: none"><li>➤ Seasonings<ul style="list-style-type: none"><li>○ Onion Powder</li><li>○ Garlic Powder</li><li>○ Pepper</li></ul></li></ul> |
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### diREcti★ns

- Clean and wash chicken. Cover with olive oil and season to your liking or for this recipe season with garlic and pepper. Preheat oven to 350 degree F for 30ish minutes until done. \*
- Once chicken is cooked let it rest and cool down some. Then pull apart and put in large bowl.
- Chop onions and celery add to bowl of chicken.
- Start with ¼ cup of Greek yogurt & add to chicken. Measure out ½ cup of pesto, but get a tablespoon & start off by adding 3 heaping tablespoons of the pesto at a time.
- Generously season with garlic and onion powder. Mix all ingredients in bowl well. Sprinkle with pepper to your liking and mix again
- Check out the consistency. If you want it to be thicker add some more yogurt. If it seems too dry add more pesto. Taste and play around with the seasoning to your liking \*
- Taste best if you let chill in refrigerator for a little while. Enjoy it alone, with your

### TiPS & TRiCkS \*

- To be honest when cooking this recipe I use what ever I have. Chicken breasts, tenders, thighs etc. My favorite is to actually get my husband to smoke a whole chicken or do a beer chicken on the Big Green Egg ( I let him season it with what ever he wants)!
- Obviously do not go crazy with your seasoning (I would stay away from super spicy ingredients) but I have used the basics like in the recipe as well as a variety of chicken rubs & the recipe turns out amazing every time!
- Everyone has different preferences so don't be scared to play around with this recipe. I have made it for many different people & some of them like it on they dryer side so I use less yogurt & pesto. Some guest really love Pesto, so I get to use the full amount like the recipe has it listed. You can always let it chill in the refrigerator & then taste it & add more if needed. Have fun with it!