



# Fast Fresh Pesto Chicken Salad

Fast, fresh and delicious - just how we like it!

**Serves :** 2

**Ready In :** 20 minutes or less

## Ingredients

- 2 free range chicken breasts
- 1 generous pack fresh basil
- 1 garlic clove, grated
- 1 tsp fresh parmesan, grated
- 1 tbsp olive oil
- Handful pine nuts
- 1 bag rocket, watercress, spinach or other peppery leaves, washed and drained
- Drizzle of balsamic vinegar
- Freshly ground black pepper

## Instructions

- Put the chicken breasts into a pan with a little of the olive oil and fry until golden and cooked through.
- In the meantime chop the basil finely, grate the parmesan and garlic, toast the pine nuts in a dry pan, and put a nice big pile of peppery leaves on two plates.
- Once the chicken is cooked put it to one side to rest, cover with foil to keep warm.
- Put the rest of the oil into the chicken pan over a hot heat, then turn off, add the garlic and allow to sit.
- Slice the chicken, arrange on the plates on top of the leaves.
- Stir the basil and parmesan into the warm garlic oil, then drizzle over your chicken, followed by the toasted pine nuts and a splash or two of balsamic vinegar and add some freshly ground black pepper to taste.
- Serve immediately.

If you've got some lurking (***we also love the Waitrose fresh pesto in the pasta section of the chiller cabinet***), then you can dispense with the basil, garlic and parmesan and just warm a few spoonfuls of the pesto through in the chicken pan and drizzle over instead.