



CHICKEN PESTO SANDWICH

Servings: 4

Prep Time: 10min

Cook Time: 0



Ingredients

- 2 cups shredded chicken breast
- 1/4 cup Greek yogurt
- Kosher salt and freshly ground black pepper, to taste
- 1 baguette, cut into 3-4 equal pieces, toasted, for serving
- 2 cups rocket, for serving
- 2 Roma tomatoes, thinly sliced, for serving
- 227g mozzarella, sliced

FOR THE BASIL PESTO

- 1 cup fresh basil leaves
- 3 cloves garlic, peeled
- 3 tablespoons pine nuts
- 1/3 cup grated Parmesan
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup olive oil

Directions

1. To make the pesto, combine basil, garlic, pine nuts and Parmesan in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil in a slow stream until emulsified; set aside
2. In a large bowl, combine chicken, 1/2 cup pesto, Greek yogurt, salt and pepper, to taste
3. Serve sandwiches on baguette with arugula, tomatoes, mozzarella and chicken pesto mixture