

# PESTO CHICKEN SALAD



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
866711	Split Chicken Breasts	4
764532	Avocado	1
Market Item	Corn on the Cob	2 ears
671332	Extra Large Red Peppers	1
Market Item	Cherry Tomatoes, halved	10
198854	Radishes	5
211782	Romaine Hearts Lettuce	1 head
249140	Fresh Mozzarella Cheese	1 cup
790220	Red Onion	½
679111	Fresh Basil	1 cup
432050	Primo Gusto® Extra Virgin Olive Oil	¼ cup
Market Item	Pine Nuts	¼ cup
460095	Primo Gusto Parmesan Cheese, shredded	⅓ cup
107351	GFS® Buttermilk Ranch Dressing	½ cup
225037	Trade East Ground Pepper	To taste
108308	GFS Salt	To taste

## Preparation Instructions

### *Pesto*

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Place basil leaves, olive oil, pine nuts, and Parmesan cheese in food processor and blend until smooth. Set aside.*

### *Dressing*

*Wash hands. Mix ranch dressing and 3 tablespoons of pesto in dish. Set aside.*

### *Chicken Salad*

*Wash hands. Brush pesto over chicken breasts and grill they are fully cooked. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. Remove pit and skin from avocado and chop. Roast corn and cut off the cob. Chop red peppers and Romain, slice radishes, dice onion. Place ingredients in a mixing bowl. Add cubed mozzarella, sliced cherry tomatoes, salt, and pepper. Set aside. Remove chicken from the grill, de-bone and remove skin. Cut chicken into cubes and place into bowl with salad ingredients. Add dressing and toss. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*