



Basil Parmesan Chicken Salad

By Chef Michael Banks



YIELD: 4 servings

INGREDIENTS	MEASUREMENTS
Whole chicken breasts, skinless/boneless	3 each
Salt and pepper	To taste
Mayonnaise	1 cup
SupHerb Farms Fresh Frozen Basil	¾ cup
SupHerb Farms Fresh Frozen Garlic, chopped	2 Tbsp
Celery stalks	3 each
Parmesan cheese, freshly grated	2/3 cup

CHICKEN PREPARATION

1. Preheat oven to 375°.
2. Season chicken with salt and pepper.
3. Roast the chicken in the oven for 35 minutes or until juices run clear.
4. Removed cooked chicken from the oven. Cool and cut into chunks.

SALAD PREPARATION

1. Add the mayonnaise, SupHerb Farms Fresh Frozen Basil, Garlic and celery to a food processor and puree.
2. Combine chopped chicken, pureed mixture and parmesan cheese in a mixing bowl. Blend together.
3. Refrigerate for 1 hour.

TO SERVE

Serve over a bed of mixed greens or on crusty artisan bread.

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