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# Pesto Chicken Potato Salad

## Description

Cook the chicken and potatoes a day before serving so you can easily mix and be picnic ready!

Total time: 1 hr Yield: 4 servings

## Ingredients

1 1/2 cup boneless, skinless chicken breast (cooked, sliced thin, about 2 pieces)  
4 cup Yukon or mixed baby potatoes (cooked firm, cubed 2")  
3/4 cup low fat plain Greek yogurt  
1/4 cup mayonnaise  
3 Tbsp apple cider vinegar  
1 Tbsp sugar  
2 Tbsp garlic salt  
fresh ground pepper (to taste)  
1 1/2 cup cherry or grape tomatoes  
1 cup celery stalk (sliced)  
1/2 cup white onion (diced)  
1/2 cup pesto  
fresh chopped basil leaves for garnish (optional)

Prep Time: 30 min Cooking Time: 30 min Total Time: 1 hr

## Instructions

In a large bowl, add the yogurt, mayo, apple cider vinegar, sugar, garlic salt, pepper, potatoes, tomatoes, celery, onion and mix well. Set aside.

In a medium bowl combine the chicken and pesto and toss until chicken is coated. Add the chicken mixture to the large bowl and toss to combine. Garnish with fresh sliced basil to add both flavor and color.

## Recipe brought to you by:

Chef Michi Holland