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**Mint Pesto Chicken Salad**

**Compliments of The Holistic Garden**

**Chicken salad is not a classic Greek dish.**

**We all make our version of it here in the South East U.S.**

**This dish is a merger between the South East U.S. and the Mediterranean**

**1 ½ rotisserie chickens, skin, bone removed….rough chop on the chicken.**

**½ cup finely diced celery**

**½ cup finely diced fennel**

**Pesto:**

**1 garlic clove**

**2 large bunches fresh parsley**

**1 large bunch fresh Kentucky mint**

**2 -3 tablespoons of freshly grated parmesan cheese**

**Salt and pepper**

**Juice and zest of 1 lemon**

**Extra virgin olive oil – Grapes & Olives On Tap**

**Place garlic clove in food processor and pulse to break up.**

**Then add in parsley, mint, salt, pepper, zest and juice of lemon.**

**Crank up the food processor and while it is running, drizzle in olive oil until it comes together in a paste like format.**

**Remove from processor into a bowl.**

**Add about 1/3 cup of Greek yogurt to the pesto and blend together**

**Add to the chicken mixture, toss and serve in romaine, Bibb lettuce leaves or stuff into celery stalks.**