



# **Basil Pesto Chicken Salad Dip**



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## Introduction

If you're looking for a delicious and easy-to-make dish, the Basil Pesto Chicken Salad Dip is a perfect choice. This flavorful dip combines the freshness of basil pesto with tender chicken, creating a savory treat suitable for gatherings, parties, or a delightful snack at home. With its creamy texture and vibrant flavors, it pairs well with crackers, bread, or fresh vegetables.

## Detailed Ingredients with measures

Chicken: 2 cups, cooked and shredded

Basil Pesto: 1 cup

Cream Cheese: 8 oz, softened

Sour Cream: 1/2 cup

Mayonnaise: 1/4 cup

Parmesan Cheese: 1/2 cup, grated

Garlic Powder: 1 tsp

Salt: to taste

Black Pepper: to taste

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 15 minutes

Yield: 4-6 servings



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# Detailed Directions and Instructions

## Prepare the Chicken

Cook the chicken breast in a skillet over medium heat until fully cooked through. This should take about 6-7 minutes per side, depending on the thickness of the breast. Once cooked, remove from heat and let it rest before shredding it into small pieces.

## Make the Pesto

In a blender or food processor, combine fresh basil leaves, garlic, pine nuts, parmesan cheese, and olive oil. Blend until smooth. Adjust the seasoning with salt and pepper according to taste.

## Combine Ingredients

In a large mixing bowl, add the shredded chicken, prepared pesto, and cream cheese. Mix everything together until well combined and creamy.

## Add Additional Seasoning

Taste the mixture and, if necessary, add more salt, pepper, or additional pesto to enhance the flavor.

## Serve the Dip

Transfer the pesto chicken salad dip to a serving bowl. It can be enjoyed immediately or chilled in the refrigerator for a few hours to meld the flavors.

See also [Easy Poha Chivda Recipe for Crunchy Snack](#)

## Notes

### Storage Instructions

Store any leftovers in an airtight container in the refrigerator. This dip is best consumed within 3-4 days.

### Serving Suggestions

This dip pairs well with crackers, baguette slices, or fresh vegetables. It can also be used as a sandwich filling or served on a bed of greens.

### Variations

Feel free to customize the dip by adding ingredients such as sun-dried tomatoes, olives, or cooked bacon for an extra flavor dimension.



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# Cook techniques

## How to Prepare Chicken for Salad Dip

Grill, bake, or poach the chicken until it is fully cooked and tender. Allow it to cool before shredding or chopping it into bite-sized pieces for the salad dip.

## Making Basil Pesto

To create a basil pesto, blend fresh basil, garlic, pine nuts, parmesan cheese, and olive oil until smooth. Adjust the consistency by adding more oil if necessary.

## Combining Ingredients

In a bowl, mix the shredded chicken with basil pesto and any additional ingredients, ensuring an even coating for a harmonious flavor.

## Enhancing Flavor

For an added layer of flavor, consider incorporating lemon juice, salt, or pepper to taste, balancing the richness of the pesto with acidity.

## Serving Suggestions

Serve the chicken salad dip with various accompaniments such as crackers, toasted bread, or vegetable sticks for a delightful appetizer or snack.

# FAQ

**Can I use store-bought pesto?**

Yes, store-bought pesto can be a convenient alternative to homemade, saving time while still providing good flavor.

**How long can I store the chicken salad dip?**

The chicken salad dip can be stored in the refrigerator for up to 3 days in an airtight container.

See also [Oreo Cupcakes](#)

**Can I make this dip ahead of time?**

Absolutely! The dip can be prepared in advance, making it a great option for meal prep or gatherings. Just ensure it's refrigerated until serving.

**What other ingredients can I add to the dip?**

You can customize the dip by adding ingredients like chopped sun-dried tomatoes, olives, or even nuts for added texture and flavor.

**Is this recipe gluten-free?**

Yes, this chicken salad dip is naturally gluten-free, making it a suitable option for those with gluten sensitivities. Just ensure the accompanying snacks are also gluten-free.



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## Conclusion

This Basil Pesto Chicken Salad Dip is a delicious and versatile recipe that brings together the freshness of basil, the richness of chicken, and the creaminess of the dip. It is perfect for gatherings, as a sandwich spread, or simply enjoyed with crackers and veggies. Its vibrant flavors and smooth texture make it a favorite for any occasion.

## More recipes suggestions and combination

### **Pesto Pasta Salad**

Combine cooked pasta with basil pesto, cherry tomatoes, mozzarella balls, and arugula for a refreshing side dish.

### **Grilled Chicken Sandwich**

Use the Basil Pesto Chicken Salad Dip as a spread on grilled chicken sandwiches topped with fresh lettuce and tomatoes.

### **Basil Pesto Flatbreads**

Spread basil pesto on flatbreads, top with grilled vegetables and cheese, then bake until crispy for a quick and tasty appetizer.

### **Pesto Stuffed Mushrooms**

Fill mushroom caps with a mixture of basil pesto, cream cheese, and shredded cheese, then bake for a savory bite-sized treat.

### **Pesto Veggie Wraps**

Spread basil pesto on wraps, layer with assorted sliced vegetables and

turkey or ham, then roll up for a healthy lunch option.

See also Ham and Cheese Hot Pockets



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