

# Pesto Chicken Salad With Sun-Dried Tomatoes

## Ingredients

2 quarts (2L) cold water

1 tablespoon plus 1 teaspoon (15g) Diamond Crystal kosher salt, plus more to taste; for table salt use half as much by volume or an equal amount by weight

4 boneless, skinless chicken breasts (about 6 ounces/170g each)

1/2 cup (4 ounces; 115g) basil pesto, homemade or store-bought

1/2 cup (4 ounces; 115g) mayonnaise, homemade or store-bought

2 teaspoons (10ml) fresh lemon juice from 1 lemon

1/2 cup (4 ounces; 115g) oil-packed sun-dried tomatoes, drained, blotted dry, and roughly chopped

Freshly ground black pepper

## Directions

1. In a large saucepan, combine water and salt, and stir to dissolve salt. Add chicken and set over medium-high heat until water temperature registers between 150 and 160°F (65.5 to 71°C) on an instant-read thermometer; adjust heat to maintain water temperature in the 150–160°F range. (It's okay if the temperature bounces around a little, but try to keep it above 150 and below 170°F.) Cook until thickest part of chicken registers 150°F (65.5°C) on an instant-read thermometer, 25 to 30 minutes. Remove chicken and let rest until cool enough to handle, about 5 minutes. Using two forks or clean hands, shred chicken into bite-size pieces and set aside.
2. In a large bowl, stir together mayonnaise, pesto, and lemon juice until well combined. Add reserved shredded chicken and sun-dried tomatoes and stir to combine. Season to taste with salt and pepper. Serve.

## Make-Ahead and Storage

If using homemade pesto, the pesto can be made in advance and refrigerated in an airtight container for up to 3 days with a thin layer of extra-virgin olive oil on top to prevent pesto from oxidizing. The finished chicken salad can be refrigerated in an airtight container for up to 5 days.

