

Pesto Chicken, Nectarine, and Avocado Salad

SERVES 2 TO 4

Prep Time: 8 minutes

The tastes of summer shine through in this salad. Peach or mandarin slices would also work nicely with the bright flavors of this pesto. If you don't have the pesto made up, any Italian pesto will stand in perfectly.

In a medium bowl, combine the chicken and 4 tablespoons of the pesto and stir to coat the chicken evenly. In a small bowl, whisk together the remaining 2 tablespoons pesto, the oil, and lemon juice. Season to taste with salt and pepper.

In a serving bowl, toss together the spinach, nectarines, avocado, and pecans. Top with the pesto chicken and drizzle with 2 tablespoons of the pesto dressing. Serve with the remaining dressing on the side.

Make It Ahead: This salad is best when eaten the day it's prepared, but you can store all of the components except the avocado separately in the fridge for up to 5 days from when the chicken was cooked.

2 cups shredded chicken or Pressure Cooker Chicken (page 41), chilled

6 tablespoons Cilantro-Kale Pepita Pesto (page 28)

3 tablespoons extra-virgin olive oil or avocado oil

2 teaspoons freshly squeezed lemon juice

Fine sea salt and freshly ground black pepper

6 cups loosely packed baby spinach leaves

2 yellow nectarines, pitted and sliced

1 avocado, halved, pitted, peeled, and sliced

1/3 cup pecan halves