

## Asiago Chicken Spread

*from Taste of Home's Best Holiday Recipes*

3/4 pound *boneless skinless chicken breasts, cut into 1/2-inch cubes*

1/4 teaspoon salt

1/8 teaspoon *pepper*

2 tablespoons *butter*

2 *garlic cloves, minced*

1/3 cup *salted cashew halves*

1/3 cup *mayonnaise*

1/2 cup *chopped onion*

1/4 cup *shredded Asiago cheese*

1/4 cup *minced fresh basil*

1/2 teaspoon *hot pepper sauce*

*Assorted crackers or toasted baguette slices*

Season chicken with salt and pepper. In a large skillet, saute chicken in butter for 5-6 minutes or until chicken is no longer pink. Add garlic; cook 1 minute longer. Stir in cashews. Remove from the heat; cool.

In a food processor, combine the mayonnaise, onion, cheese, basil, pepper sauce and chicken mixture; cover and process until blended. Press into a 2-cup bowl; cover and refrigerate for at least 2 hours.

If desired, unmold onto a serving platter; serve with crackers or baguette slices. **Yield:** 2 cups.