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.