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Spicy Pesto Chicken With Pasta

Ingredients

1 kg chicken breasts – small cubed pieces
2 1/4 cups pasta – any kind
1 cup cream cheese – softened and beaten smooth
3 red peppers – sliced thin
1 1/2 cup pesto sauce (recipe below)
4 tbsp sun-dried tomatoes (in oil) – chopped coarse
1 tsp red chili flakes
1 cup grated Parmesan cheese
Salt and pepper if needed
PESTO SAUCE **(1 CUP)**
Big bunch (2 cups) of fresh basil leaves
1/2 cup freshly grated Parmesan cheese
1/2 cup olive oil
1/2 cup pine nuts
3 cloves garlic – chopped extra fine
Salt and freshly ground black pepper to taste
Method

In a food processor, throw in the basil leaves with the pine nuts, and blend.
Keep stopping and mixing in between the blending.
Then add the garlic and blend again a few times.
Now, as it blends, pour in the olive oil very slowly.
Stop to scrape down the sides with a rubber spatula.
After that throw in the grated cheese and blend again.
Add a pinch of salt and freshly ground black pepper to taste.

Preparation

- 1 On medium heat, cook the chicken in large pan for around 10 minutes.
- 2 Then add in the chopped up red peppers and chili flakes.
- 3 Allow this to cook till the peppers are semi-soft or done.
- 4 Once done, add the chopped sun-dried tomatoes.
- 5 Stir for 2 minutes.
- 6 Then add the pesto sauce along with the softened and beaten smooth cream cheese.
- 7 Stir well and then place back on the stove – on the lowest heat.
- 8 Mix for 2 minutes.
- 9 Add the pasta and some of the Parmesan cheese.
- 10 Stir gently.
- 11 Toss the grated Parmesan cheese on top and serve.
- 12 Sprinkle some salt and pepper if needed.
- 13 Serve hot with garlic bread.

Cooks Note