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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