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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