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Pesto Chicken Pasta



Ingredients

3 large garlic cloves
3 cups basil
2/3 cup parmesan cheese
1 tablespoon hand squeezed lemon juice
1 teaspoon creole seasoning
1 pound penne
1/3 stick butter
3 cooked and diced chicken breasts

Preparation

- 1 Blend the olive oil, garlic and basil in a blender
- 2 Put the parmesan, lemon juice, butter, creole seasoning in with the mixture, and blend until smooth.
- 3 Cook the penne in salted, boiling water following the package instructions
- 4 Drain the penne in a colander
- 5 Add the pesto and the diced chicken and stir all together.
- 6 Serve with crusty bread or a nice fresh garden salad

Cooks Note

If you cut the chicken up quite finely you can use this and the pesto as a great sandwich filling as well!