

Chicken pesto pasta

This dish is an easy, yet delicious and flavorful pasta main dish!



Main Dish

2025 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 5 oz chicken
- 2 ounces penne
- 1/2 tsp olive oil
- 1/4 cup pesto
- 1 handful basil
- Salt and pepper

Steps

- 1 Cook the penne in salted boiling water until al dente
- 2 Meanwhile, heat a large skillet with the olive oil. When hot, add the chicken, season with salt and pepper and cook for about 8–10 minutes until the chicken is cooked through.
- 3 When the pasta is done, drain and add to the skillet with the chicken and pesto. Stir to combine and cook for 1–2 minutes until everything is mixed together
- 4 Serve in a plate and sprinkle with fresh chopped basil and parmesan cheese (optional). Enjoy!