

# CREAMY PESTO CHICKEN PASTA

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COOK TIME: 25mins

SERVES: 2

CALORIES: 557 kcal (PER SERVING)

## INGREDIENTS

150 g/5.5 oz pasta, shells or orecchiette  
2 boneless, skinless chicken breasts, thinly sliced  
1 tbsp olive oil  
2 tbsp unsalted butter  
4 garlic cloves, minced  
3/4 cup/200 ml heavy cream, or half-and-half  
1/3 cup/40 g grated Parmesan, more for serving  
salt + black pepper  
toasted pine nuts, for serving

### \*GREEN PESTO

40 g/1.5 oz basil leaves  
40 g/1.5 oz toasted pine nuts  
1/3 cup/80 ml olive oil  
1/4 cup/30 g grated Parmesan  
salt + black pepper  
1 tbsp lemon juice

## DIRECTIONS

Cook the pasta in a large pot of boiling generously salted water, until al dente.  
Drain, reserving 1/4 cup cooking water.

Make the pesto. Combine the basil, pine nuts, Parmesan, lemon juice, salt and pepper in a food processor or blender. While the machine runs, slowly drizzle in the olive oil. Continue blending until the pesto is well blended but still has some texture.

Add olive oil and half of the butter to a deep nonstick skillet or pan, melt over medium heat. Add the chicken, season with salt and pepper, cook until the chicken is browned and crispy on the outside, about 5 minutes. Remove from skillet.

Add the remaining butter to the skillet. Add garlic, sauté for 2 minutes. Pour cream and bring to a boil. Stir to dissolve any browned bits from the bottom of the skillet. Add pesto and cooked chicken. Season with extra black pepper. Toss in pasta and add Parmesan, stir until the cheese is melted. Add a splash of cooking water if needed. Remove the skillet from heat.

Serve with grated Parmesan and toasted pine nuts. Enjoy!

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