



DINING SERVICES

Parmesan Pesto Chicken with Pecans

4-6 Servings

Ingredients

- 12 oz. Penne Pasta-cooked
- 1# Chicken meat cooked and pulled
- Salt-as needed
- Black Pepper-as needed
- 2 Tbsp. Olive Oil plus extra for coating pasta
- 2 Garlic cloves, chopped
- ¼-½ cup chicken or vegetable broth
- ½ cup basil pesto
- ½ cup grape tomatoes, halved or peppadews-optional
- ½ cup parmesan cheese
- 1 pinch crushed red pepper
- ½ cup walnuts, chopped and toasted-optional
- ¼ cup-Chopped cilantro-optional

Instructions

1. Cook pasta according to package directions, rinse, coat with olive oil and hold in refrigerator until needed.
2. In fry pan over medium high heat, add oil and garlic; sauté for 30 seconds.
3. Add chicken stock, deglazing pan and then add cooked pasta, pesto, and sliced chicken. Cook for 1-2 minutes stirring occasionally until pasta is hot, add grape tomatoes or peppadews, and cook one more minute.
Remove from heat and stir in, parmesan cheese, and red crushed pepper.
4. Garnish with toasted walnuts and cilantro.

Serve immediately.