



Pesto Fettucine with Asparagus and Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups basil 2 garlic cloves 1/2 cup parmesan cheese 1 1/2 cup olive oil black pepper
Fettucine cooked al dente Boneless chicken breasts cut in strips butter 1/4 cup of the
water used to cook the pasta parmesan cheese black pepper 4 blanched asparagus

Instructions

Celebrating spring and the soon arrival of summer with basil and asparagus. In a processor, add the basil leaves, garlic and process together. Add slowly the oil until well mixed. Add cheese, pepper and mix well. In a saute pan heat oil over medium heat, add the chicken and cook lightly. Add the pesto and mix the chicken with the sauce, add the cooking water and simmer, until slightly thick, finish with the butter, season and add cheese. Serve hot.