



Pesto Bucati w/ Chicken & Artichokes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3-4 TBS of Pesto (jarred or make your own)
- Grape Tomatoes
- Frozen Peas
- Chicken breast chunks
- Artichokes (I used frozen from Trader Joe's)
- Bucati (pasta from Trader Joe's)
- EVOO
- salt/cracked pepper

Instructions

A really QUICK, and really EASY, yummy meal! The bucatipasta reminds me of a pasta I had in Italia. Very thick, round, almost worm-like. This is the closest thing I can find here in the US. The only thing I found troubling was that it's hollow! So much for successful "slurping" into the mouth. They serve more like straws that way. :P

Get the pasta water going. You want the bucati done at the same time as the rest, which doesn't take much time.

About 2 turns of EVOO around the pan, and add the chicken. While the water is getting hot for the pasta, drop in the artichokes to thaw them fast. *(It shouldn't be boiling just yet, but hot enough to thaw the frozen arties.)*

Cook chicken until no longer pink and add the artichokes from the pasta water. When water is boiling, add the pasta.

If chicken and artichokes are done, move all to the side of the pan and turn down the heat until the pasta is almost done. When pasta is close to done, turn the heat back up and add the pesto, peas and tomatoes.

These won't take long to cook at all, so add them at the very end.

Once all is incorporated, drain the pasta and add to the pan. Toss with tongs, serve. Top with parmasean if you have it!