



Basil Pesto Chicken Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

1 chicken breast
2 cups basil leaves (i've upgraded from handfuls to cups!)
1/3 cup freshly shaved parmesan
2 Tbs olive oil
2 large cloves garlic
2/3 cup pinenuts
1/3 cup milk
1 cup chicken stock

Instructions

In a mini food processor, wizz together the basil, parmesan, garlic, oil and pinenuts.

When everything is blended but still a little chunky, add the milk and blend for a teensy bit more till it becomes a nice thin paste.

Cut the chicken into bite sized pieces and fry in a little oil till sealed but not cooked through. Add the paste to the chicken coat well, cook for about a minute to cook off the raw garlic. Season with pepper (not salt as it's salty enough with the parmesan). Add the chicken stock and slowly simmer for about 15 minutes.

Serve with a pasta of your choice and some garlic bread :)

Serve with a nice big piece of garlic turkish bread :)
