



Chicken and Sundried Tomato Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb. chicken
- 2 T. white vinegar
- 1/4 c. olive oil
- 4 T. McCormick's Grill Mates Roasted Garlic & Herb seasoning
- 2 T. olive oil
- 3 cloves garlic
- 3-4 shallots, chopped
- 1 lb. penne pasta, uncooked
- 1/4 c. pine nuts
- 1 bag sundried tomatoes, chopped
- 1 pkg goat cheese, crumbled
- 12 basil leaves, chopped

Instructions

Mix the 1/4 c. olive oil, vinegar, and seasoning then add chicken. Marinate for 30 minutes to an hour.

Heat an indoor grill pan to medium high heat and begin grilling chicken. In large skillet, heat up the 2 T olive oil and saute the garlic and shallots. Drain off some of the oil and seasoning from the grill pan to the skillet. Add the sundried tomatoes and cook for 10 minutes while the chicken is finishing. Cut the cooked chicken into bite-size pieces and add to the skillet.

Meanwhile, cook the pasta according to the directions on the box. Drain, but do not rinse. Also, toast the pine nuts in a small pan over low heat.

Add the cooked pasta to the large skillet with the chicken mixture. When ready to serve, stir in pine nuts, goat cheese, and basil.