



Spence39s Pesto Chicken Pasta

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This is a great recipe that my boyfriend put together on a Sunday evening after a bike ride You cant go wrong with all of the flavors in this dish

Ingredients

- - ½ pound linguine pasta - 1 (8 ounce) skinless
- boneless chicken breast
- cut into small pieces - salt and ground black pepper to taste - 3 tablespoons olive oil - 6 whole garlic cloves
- 4 ounces fresh mushrooms
- halved - 6 ounces roasted red peppers
- drained and chopped - 1 (7.5 ounce) jar marinated artichoke hearts
- drained and quartered - 3 ounces fresh spinach leaves - ¼ cup prepared basil pesto
- or to taste - 1 tablespoon freshly grated Parmesan cheese
- divided (Optional)

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
2. stir in the linguine
3. and return to a boil. Cook the pasta uncovered
4. stirring occasionally
5. until the pasta has cooked through
6. but is still firm to the bite
7. about 11 minutes. Drain well in a colander set in the sink. While the pasta is boiling
8. sprinkle the chicken with salt and black pepper. Heat the olive oil in a large skillet over medium heat
9. and cook the chicken pieces until lightly browned
10. about 10 minutes
11. stirring frequently. Stir in the garlic cloves
12. mushrooms
13. roasted red peppers
14. and artichoke hearts; reduce heat to a simmer
15. and cook until the mushrooms begin to give off their juices
16. 5 to 8 minutes. Stir in the spinach
17. and simmer just until the leaves are wilted
18. about 2 minutes. Transfer the cooked linguine into a bowl
19. and toss with the basil pesto. Divide the pasta between 2 plates
20. and serve topped with the chicken mixture. Sprinkle Parmesan cheese over each plate to serve.