

# Chicken Pesto Pasta

**Course:** Main Dish

**Categories:** Chicken, Pasta

## Ingredients

1/2# Chicken

3 TBSP Minced Garlic

1 Medium Onion

Pine Nuts

Olive Oil (olio)

Parmesan

Basil

1 TSP Oregano

1 TBSP Parsley

Salt

Pepper

Pasta

## Directions

To make the Pesto

Add Pine nuts, olio, Basil and Parmesan to a food processor (or make in a Pestle and Mortar) and blend until you have reached the desired consistency and flavor that you like. I don't measure the ingredients when I make this, as I know how I want my pesto to taste, and whatnot. Once you have reached the flavor and consistency you like, set aside.

To make Chicken

Dice chicken and set aside. Place garlic and onion (minced) into a skillet and give a good drizzle of olio.

Once onions have become translucent, and the kitchen smells amazing, add the chicken, Parsley, Oregano, Salt, Pepper and cook until chicken is done. Set aside. While you are getting the chicken part of the recipe going, make sure to put your pot of water on the stove to get it ready to cook pasta. Once water is ready, add pasta and cook according to directions.

To complete meal

Once the pasta has cooked, drain, add 1/4 stick of butter, a pinch of salt, and stir until butter has melted.

Next, add chicken and items from the skillet, stir until mixed well. Finally, add pesto, stir, and top with a healthy portion of Parmesan.

## Notes

This meal also goes well with a chilled Pinot Grigio, if you are not into the red wines.

Note:

When possible, use fresh made pasta, as it will take this dish to the next level of flavor. Slàinte!