

Pesto Pasta with Chicken



Rated: ★★★★★

Submitted By: Kristin

Photo By: Yennifurr

Prep Time: 10

Minutes

Cook Time: 20

Minutes

Ready In: 30

Minutes

Servings: 8

"Easy and delicious bowtie pasta with chicken, sun-dried tomatoes and pesto sauce. Using homemade pesto will taste even better, but it adds to prep time."

INGREDIENTS:

- 1 (16 ounce) package bow tie pasta
- 1 teaspoon olive oil
- 2 cloves garlic, minced
- 2 boneless skinless chicken breasts, cut into bite-size pieces
- crushed red pepper flakes to taste
- 1/3 cup oil-packed sun-dried tomatoes, drained and cut into strips
- 1/2 cup pesto sauce

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Heat oil in a large skillet over medium heat. Saute garlic until tender, then stir in chicken. Season with red pepper flakes. Cook until chicken is golden, and cooked through.
3. In a large bowl, combine pasta, chicken, sun-dried tomatoes and pesto. Toss to coat evenly.

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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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