

PESTO PASTA WITH GRILLED CHICKEN



Ivanda Venter



By Food lovers recipes

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2 boneless, skinless chicken breasts

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp pepper

450 g farfalle pasta

$\frac{3}{4}$ cup basil pesto or to taste

1 cup cherry tomatoes, halved

$\frac{1}{4}$ cup fresh basil, cut into thin strips or to taste

Parmesan cheese (optional)

Season the chicken breasts with salt and pepper. Grill the chicken over medium-high heat for 5-7 minutes per side, or until completely cooked. Transfer chicken to a cutting board and slice into strips.

Meanwhile, boil the pasta to the package instructions.

Rinse and drain pasta and set aside.

Using a large bowl, mix together the pesto, pasta and chicken. Stir until well combined and place in the refrigerator until chilled.

Stir in the cherry tomatoes and fresh basil immediately before serving.

Finish with freshly grated Parmesan cheese (optional).

Photo: Ivanda Venter