

Creamy Pesto Chicken Linguini



This delicious pesto & chicken linguini will warm you up on these Winter nights!

Ingredients

400 g linguini

500 g chicken breasts, chopped or chicken stir fry strips

300 ml tub cream

1/4 cup basil pesto

Method:

1. In a large pot of boiling, salted water cook the linguini according to packet directions.
2. Meanwhile, in a nonstick frying pan, sauté the chicken until golden, 4 to 6 minutes.
3. Add the cream and reduce heat, add basil pesto and simmer for 5 minutes.
4. Add the linguini and toss to coat in the yummy sauce.