

Penne with Sun-dried Tomato Pesto



A classic pasta that is as quick to make as it will be to finish when you're devouring it! Tastes like Italy and is oh-so simple to create! Yum.

Ingredients

350 g penne pasta

350 g boneless, skinless chicken breast

200 g jar sun-dried tomato pesto

1/2 cup freshly grated parmesan

Method:

1. Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 8 minutes. Drain, reserving 1 cup of the cooking liquid.
2. Meanwhile, in a nonstick frying pan, sauté the chicken until golden, 4 to 6 minutes.
3. Blend the sun-dried tomatoes and their oil, salt and pepper, to taste, and basil in a food processor and blend until the tomatoes are finely chopped. Transfer the tomato mixture to a large bowl. Stir in the Parmesan.

4. Add the pasta to the pesto and toss to coat, adding enough reserved cooking liquid to moisten. Season the pasta, to taste, with salt and pepper and serve.