

ONE PAN PESTO CHICKEN PENNE

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DELUXE
RV GROUP

This perfect campervan dinner is one that even the most amateur of cooks can master. With ingredients such as chicken, garlic, penne, cheese, and cream, who wouldn't love this delicious classic pasta dish?!

Ingredients

- 1 tbsp olive oil
- 2 chicken breasts, sliced into strips
- 2 tablespoons garlic, chopped
- ½ tablespoon salt
- ½ tablespoon ground pepper
- ¾ cup heavy cream
- ½ cup grated parmesan cheese
- ¼ cup pesto
- 3 cups penne pasta, cooked
- ¾ cup cherry tomatoes halved
- parmesan cheese to garnish
- fresh basil, chopped, to garnish

Method

1. Heat the oil in a pan over high heat. Add the garlic, chicken, salt and pepper. Cook the chicken until it is browned. Stir in the heavy cream, parmesan, and pesto, stirring until combined.
2. Bring the mixture a boil and cook until the sauce has reduced, about five to seven minutes.
3. Toss in the cooked pasta and cherry tomatoes, stirring until evenly coated.
4. Serve with parmesan and basil on top.

