

Sophie's Pesto Chicken Pasta

Homemade Basil Pesto

2 tablespoons of oil

4 large cups of fresh basil leaves

1 cup of almonds

1 cup of parmesan cheese

Chicken Mixture

2 tablespoons of oil

1 large onion, diced

3 garlic cloves, crushed

400 g fresh mushrooms, diced

1 large chilli, diced

1 large cup of homemade pesto

1 cup tomatoes, diced

4 chicken thighs (cooked and quartered)

400 g packet of pappadello pasta, cooked and drained

2 cups raw spinach

Preparation Time

15 minutes

Cooking Time

10 minutes

Serves 2 - 4 adults

Homemade Basil Pesto

Place the oil, basil, almonds and cheese in a blender and gently pulse till all the ingredients are mixed to a smooth consistency.

You may need to add a little extra oil when mixing.

Chicken Mixture

Add the oil to a pan.

Add the onions, garlic and mushrooms to pan and gently sauté.

Add the chilli, pesto sauce, diced tomatoes, chicken pieces, and pasta, gently mixing all ingredients together

Lastly, add fresh English spinach and fold through.

To serve, arrange an attractive portion on plate.

Garnish with grated parmesan cheese, and individually season to taste with salt and cheese.

