

Grilled Chicken and Penne with Walnut Pesto Sauce

Serves two

Prep Time: 20 minutes
Equipment: Grill or Barbecue (optional)
Blender or food processor
Brush
10-inch skillet

Ingredients

1/2 cup walnut pieces
3/4 cup pre-washed basil leaves
1 Tbsp DI GIORNO® grated parmesan
1 tsp freshly chopped garlic
1/2 cup COLAVITA Extra Virgin Olive Oil
Salt and pepper to taste
2 6-ounce boneless chicken breasts
2 cups pre-cooked (al dente)
COLAVITA Penne Pasta
1/2 cup diced tomato
1 tsp DI GIORNO® grated parmesan
1 tsp COLAVITA Extra Virgin Olive Oil

Method

1. Toast the walnut pieces in a 350°F oven for 8 minutes or until brown. Place in a blender with the basil, cheese, garlic, olive oil and salt and pepper. Turn on the blender and process until you have a smooth paste.
2. Take the brush and lightly coat the chicken with a little pesto. Place it on a pre-heated grill and cook for 6 minutes. Turn over and cook for an additional 4 minutes.
3. Place the skillet over moderate heat, add the pasta, spoon in the remaining pesto and toss well.
4. Spoon the hot pasta on two pre-heated serving plates, slice chicken breasts and fan over the top. Drizzle 1 teaspoon of COLAVITA Extra Virgin Olive Oil and 1 teaspoon of grated parmesan over each plate. Garnish with a fresh basil sprig and serve.

