



CREAMY PESTO CHICKEN LINGUINI

This delicious pesto and chicken linguini will warm you up on those chilly Winter nights!



NORMAL



5



30



4

Ingredients

- 400 g linguini
- 500 g chicken breasts, chopped or chicken stir fry strips
- 300 ml tub cream
- 1/4 cup basil pesto

Instructions

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.