

Ingrediënten

- 1 tablespoon olive oil
- 1/2 onion, minced
- 4 cloves garlic, minced
- 2 chicken breasts, sliced into 1/2 inch strips
- 1 cup light cream
- 1/4 grated parmesan cheese
- 1/4 cup pesto
- 1/2 teaspoon salt
- 1/4 teaspoon pepper or to taste
- 4 cups aldente pasta, drained (appx)
- 2 cups broccoli florets, frozen or fresh



**PESTO
CHICKEN BROCCOLI**
pasta



Recept

- 1 Begin by cooking the pasta in a large pot according to package directions. Add the broccoli into the pasta pot 1 minute before turning off the heat. Drain, set aside.

 - 2 While the pasta is cooking, Pour 1 tablespoon oil into a large pan. Add the onion and cook for 3-4 minute or until golden. Add the garlic and cook for just a few seconds then add the sliced chicken. Season with salt & pepper and cook the chicken for 5-7 minute or until browned.

 - 3 Add the parmesan, cream, pesto, and salt & pepper. Simmer mixture for 2-3 minutes. Add the cooked pasta and broccoli. Stir until fully combined. Simmer for another 2-3 minutes. Remove from heat and garnish with more parmesan. Enjoy!
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Bron**GIMME X DELICIOUS**<https://app.samsungfood.com/recipes/1012deba4ee7e26444be70eb482096180730ef6de42><https://gimmedelicious.com/pesto-chicken-and-broccoli-pasta/>

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170 g Penne koken (half doosje Soubry)

1 Broccoli koken – microgolf afgedekt – 7 minuten

1 Ui bakken in olijfolie

1 kl Look/gember pasta

Kippenblokjes (1 grote kipfilet)

+ 200 ml Room

+ Rode Pesto, ongeveer 5 grote el

+ Penne

+ Broccoli

+ Parmezaan

+ eventueel nog wat Emmental geraspte kaas

Fotos

