

Pesto Pasta with Chicken

Pesto pasta topped with smoky grilled chicken a squeeze of lemon and fresh basil. This pesto pasta is easy to make and bursting with so much flavor!

Ingredients:

1 pound pasta of your choice (spagetti, penne, farfalle, etc.)
½ cup pesto
½ cup freshly grated Parmesan cheese
1 tablespoon butter
4 6- ounces boneless skinless chicken breast
½ teaspoon salt plus more to taste

1 teaspoon garlic powder
½ teaspoon paprika
¼ teaspoon black pepper plus more to taste
1 tablespoon olive oil
Juice of one lemon
Fresh basil for garnish

Directions:

Bring a large pot of heavily salted water to a boil. Cook pasta until al dente according to package directions. Reserve 1 cup pasta water and drain.

Return drained pasta to the same pot over low heat and add the pesto, Parmesan cheese and butter. Season to taste with salt and pepper. Add in reserved pasta water gradually until the sauce is glossy.

Preheat a grill pan to medium high heat. Add the olive oil. Season both sides of the chicken with salt, pepper, garlic powder and paprika and transfer to the heated skillet. Cook the chicken for 3-4 minutes per side or until golden brown and cooked through. Allow the chicken to rest for 5 minutes, then slice into strips and add on top of the pesto pasta.

Add the lemon juice on top and garnish with fresh basil. Serve immediately.

