

# Chicken Pesto Penne

Yield: 4 servings



## Ingredients:

### Pesto Ingredients:

- 2 cups fresh basil leaves
- 3 cloves garlic
- 1/2 cup pine nuts
- 3/4 cup grated parmesan cheese
- 1/2 cup olive oil
- Kosher salt to taste

### Pasta Ingredients:

- 1 box of penne noodles
- 1 teaspoon of salt
- 2 chicken breasts
- 1 clove of garlic
- Salt
- Pepper
- Fresh herbs (parsley, dried oregano, cilantro)
- Lemon or lime

- **Steps 1:** In a large metal bowl, marinate the chicken with garlic, salt, pepper, herbs, and lemon or lime. Preheat the oven to 375 degrees F.
- **Step 2:** Let the chicken cook in the oven for about 30 minutes. In the meanwhile, fill up a large pot halfway with water and bring it to a boil. Once it is boiling, add some salt for taste and the box of penne. Let the pasta cook for about 10-12 minutes to get to "Al Diente" then drain.
- **Step 3:** In a food processor, combine the basil, garlic, pine nuts, and cheese. Season with salt and pepper. With the motor running, add the olive oil in slowly, until it's emulsified. Mix the pasta, pesto, and chicken together. Enjoy!

### *For Judges Use Only*

Please rate this pasta based on:

**Taste**                    \_\_\_3\_\_\_ / 5 maximum score

**Presentation**        \_\_\_5\_\_\_ / 5 maximum score

**Creativity**            \_\_\_5\_\_\_ / 5 maximum score

Total Score: \_\_\_13\_\_\_ / 15

**Comments:** Great Job, but the noodles needed to be cooked a little longer.