PESTO PENNE WITH ROASTED CHICKEN
SERVES 4

Ingredients

8 OUNCES PENNE
2 CUPS BROCCOLI FLORETS
7 OUNCES BASIL PESTO
2 1/2 CUPS ROASTED CHICKEN (YOU CAN USE LEFTOVER CHICKEN FROM THE GROCERY STORE, JUST SHRED IT OFF THE BONE)
7 OUNCES ROASTED RED PEPPER (DRAINED AND CUT INTO STRIPS)
1/4 CUP SHREDDED PARMESAN CHEESE
1/2 TEASPOON CRACKED BLACK PEPPER

Method

COOK PASTA ACCORDING TO PACKAGE DIRECTIONS, ADDING BROCCOLI THE LAST 2 MINUTES OF COOKING. DRAIN, RESERVING 1/2 CUP OF THE PASTA WATER. RETURN DRAINED PASTA AND BROCCOLI TO SAUCEPAN.

IN A SMALL BOWL COMBINE PESTO AND THE RESERVED 1/2 CUP PASTA WATER. ADD CHICKEN, ROASTED PEPPERS, AND THE PESTO MIXTURE TO PASTA IN SAUCEPAN. STIR GENTLY TO MIX. COOK OVER MEDIUM HEAT UNTIL HEATED THROUGH. STIR IN THE 1/4 CUP PARMESAN CHEESE.

DIVIDE THE PASTA MIXTURE AMONG WARM SERVING BOWLS. IF DESIRED, TOP WITH ADDITIONAL PARMESAN CHEESE. SPRINKLE WITH BLACK PEPPER AND SERVE IMMEDIATELY.