



## PESTO PENNE WITH ROASTED CHICKEN

SERVES 4

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### 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.

