Pesto Chicken Pasta with Vegetables

Creamy Pasta with Chicken, Pesto Rosso, and Sun-Ripened Tomatoes

Easy | 4 Servings | 40 min.



This pesto chicken pasta combines juicy chicken with a creamy sauce made from ORO di Parma Pesto Rosso, tomato paste, sun-dried tomatoes, and cherry tomatoes. The pasta absorbs the aromatic sauce perfectly, creating a well-balanced, Mediterranean-inspired dish.

Ingredients

2 large chicken breast fillets (about 600 g)

3 tbsp oil

2 tbsp chicken seasoning

1 tsp salt

½ tsp pepper

1 red onion

3 garlic cloves

80 g dried tomatoes

15 g ORO di Parma tomato paste (1 tbsp)

300 ml chicken broth

300 ml whipping cream

30 g ORO di Parma Pesto Rosso (2 tbsp)

300 g cherry tomatoes

1 bunch basil

300 g pasta, e.g., tagliatelle

Step 1: Prepare the chicken

Cut the chicken breast fillets in half lengthwise, then cut each half in half again, so that you end up with 8 thinner pieces. Rub them with oil, chicken seasoning, and a little salt.

Step 2: Sear the chicken

Heat a large skillet and sear the chicken pieces on both sides in a little oil. Then remove them from the pan and set aside.

Step 3: Prepare the vegetables

Peel and finely dice the onion. Finely chop the garlic. Chop the sun-dried tomatoes into small pieces. Wash the cherry tomatoes. Roughly tear the basil, setting aside half for the sauce and the other half for garnish.

Step 4: How to Make Aromatic Pesto Sauce

Sauté the onion in 2 tablespoons of oil until translucent. Add the garlic and sauté briefly. Then stir in the sun-dried tomatoes and the ORO di Parma tomato paste and sauté briefly. Deglaze with chicken broth and heavy cream. Stir in the ORO di Parma Pesto Rosso and bring everything to a boil once. Season to taste with salt and pepper.

Step 5: Add tomatoes and basil

Add the whole cherry tomatoes to the sauce. Coarsely chop half of the basil and stir it in.

Step 6: Let the chicken rest

Return the seared chicken to the sauce. Cover the pan and let everything simmer gently for about 5 minutes.

Step 7: Cooking Pasta

Meanwhile, cook the pasta in plenty of salted water according to the package instructions until al dente.

Step 8: Combining pasta and sauce

Remove the chicken from the sauce briefly. Add the cooked pasta directly to the sauce and toss thoroughly so that it absorbs the sauce. Then taste and adjust the seasoning again.

Step 9: Serving

Divide the pasta among plates. Arrange the chicken on top and garnish with the remaining basil.

Used products:





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