



Almond Pesto Chicken

Ingredients:

8 oz. shell pasta

2 cups whole basil leaves

6 cloves of garlic

¼ cup olive oil

4 oz. grated Parmigiano Reggiano cheese

3 oz. raw almonds

1 grilled chicken breast

3 oz. chicken stock

4 sundried tomato slices

Prepare the pesto sauce:

Place the basil, garlic, olive oil, cheese, and almonds in a blender.

Blend thoroughly, making sure that all the ingredients have broken down and come together.

Add more olive oil as needed to bring the pesto to your preferred consistency.

Prepare the pasta:

Cook pasta in a pot of salted, boiling water for 8-10 minutes, or until it is *al dente*.

Set aside along with a few ounces of the water it was cooked in.

Prepare the chicken:

Cut the grilled chicken breast into $\frac{1}{4}$ " slices.

Place the chicken stock in a sauté pan over medium heat.

Add the chicken and sundried tomato slices to the pan.

Allow the stock to reduce then add a few ounces of the pasta water along with the cooked pasta.

Stir to combine then allow the pan to simmer for 2-3 minutes.

Add the pesto sauce and stir again.

Heat the mixture just enough to warm the sauce, then serve.

