



This is a quick and easy dish in which penne pasta is tossed with marinated chicken in a simple but outrageously delicious pesto. You will love my chicken pesto penne!

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### Ingredients

#### For the pesto

3 bunches of coriander

5 cloves of garlic

2 tablespoons of freshly squeezed lemon juice

Extra Virgin Olive oil

1 handful of roasted ground nuts



## For the pasta

Penne Pasta

One tomato, roughly chopped

2 chicken thigh, filleted

Cheddar Cheese

One onion, diced

## Method

Cut your chicken into stripes and marinate it overnight. (Refer to blog post for details about my marinade)

Boil your penne pasta, following the time limit indicated on the package. Once you are done, run them through cold water then set them aside.

For the pesto, put all your ingredients in a food processor or blender and blend all of these together. As the contents turn into a paste, pour your olive oil inside slowly (about 3 table spoons) as the blender runs on slow speed. Set it aside.

In a lightly greased and heated sufuria, add your onions and sauté them until they are soft. Add your chicken and all the contents of the marinade and fry until it is cooked.

Then add your penne pasta which you had already cooked then mix it in. Then add your pesto, and mix until everything is evenly coated.

Follow this with your roughly chopped tomato in and your cheese. Mix everything, and after your cheese has melted and mixed throughout, serve :)



SERVE WITH: on it's own or with any meat stew.

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This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/pesto-chicken-penne/>