

## Simple, Bright, and Loaded with Basil Flavor-This Pesto Pasta Always Delivers

When I'm craving something comforting but still light and fresh, this



**TIME**  
**30 min**

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### INGREDIENTS

200g fettuccine pasta (or your favorite pasta)  
2 tbsp olive oil  
300g chicken breast, cubed  
Salt and black pepper, to taste  
4 tbsp basil pesto (store-bought or homemade)  
Fresh basil leaves, for garnish

### DIRECTIONS

- 1.** Cook the Pasta: I start by bringing a large pot of salted water to a boil, then cook the fettuccine until it's perfectly al dente. I reserve a splash of the pasta water just in case I want to loosen the pesto later, then drain and set the noodles aside.
- 2.** Tip: If you toss the noodles with a little olive oil while they rest, they won't stick together.
- 3.** SautØ or Grill the Chicken: In a skillet or grill pan, I heat olive oil over medium heat. I season the chicken cubes with salt and pepper, then sear them until golden on all sides and cooked through-about 6-8 minutes total.
- 4.** If I'm grilling, I'll use whole chicken breasts, grill for about 5-6 minutes per side, then let them rest and slice before adding to the pasta.
- 5.** Toss the Pasta with Pesto: In a large bowl, I add the cooked pasta and stir in the basil pesto. If it's a little thick, I'll add a splash of the reserved pasta water to loosen it up and help the sauce cling to the noodles.
- 6.** The smell at this point is pure heaven-herby, nutty, and so fresh.
- 7.** Combine and Garnish: I gently toss in the grilled chicken, making sure everything is well coated in pesto. Then I plate it up and garnish with a few torn basil leaves for that restaurant-worthy finish.
- 8.** If I'm feeling fancy (or just extra hungry), I'll shave a little Parmesan on top or add a squeeze of lemon to brighten it all up.

