
Chicken Caprese Pasta

The Essential Southern Living Cookbook

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 20 minutes

1 package (9 ounce) fresh linguine

2 tablespoons Kosher salt

2 tablespoons olive oil

2 pints cherry tomatoes

1 shallot, thinly sliced

2 cloves garlic, minced

4 cups shredded rotisserie chicken

Fresh Herb Pesto

1/4 cup small fresh basil leaves

4 ounces fresh mozzarella cheese, torn into 1/2-inch pieces

FRESH HERB PESTO INGREDIENTS

4 1/2 ounces (1/2 cups) Parmesan cheese, finely shredded

1 1/2 cups loosely packed fresh flat-leaf parsley

1 1/2 cups loosely packed fresh basil

3/4 cup fresh chives, cut in 1/2-inch pieces

1/3 cup olive oil

2 tablespoons fresh lemon juice

1 1/4 teaspoons Kosher salt

Make the Fresh Herb Pesto: In a food processor, process the Parmesan cheese, parsley, basil, chives, oil, lemon juice and salt until well combined, 1 to 2 minutes. Use immediately or cover and chill up to one day.

Cook the pasta according to package directions in a large Dutch oven. Add salt once the water comes to a boil. Drain the pasta reserving 1-1/2 cups of the cooking water.

Wipe the Dutch oven clean. Add the olive oil. Heat the oil over medium-high heat. Add the tomatoes to the hot oil. Cook, stirring often, until slightly softened, about 2 minutes. Add the shallot. Cook, stirring often, until softened, about 2 minutes. Stir in the garlic. Cook, stirring constantly, for 1 minute.

Add the chicken, pasta, Fresh Herb Pesto and 1/2 cup of the reserved cooking water to the tomato mixture, stirring to combine. Gradually stir in the remaining cooking water, 1/4 cup at a time, until the desired consistency is reached.

Transfer to a serving platter. Sprinkle with basil and mozzarella. Serve immediately.

Pasta

Per Serving (excluding unknown items): 283 Calories; 27g Fat (82.1% calories from fat); 4g Protein; 9g Carbohydrate; 2g Dietary Fiber; 4mg Cholesterol; 3527mg Sodium. Exchanges: 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 5 Fat.