

## Mozzarella with Chicken Pesto Pasta



**Serves:** 4

**Profitability:**

**Steps:**

Place the basil leaves in a food processor along with the pine nut, Grana Padano, garlic, olive oil, salt and pepper. Blend it until it is a smooth paste

Heat the olive oil in a saucepan, add the chicken breasts pieces and fry until cooked and golden brown

Meanwhile bring a pan of salted water to the boil and cook the pasta for 11-12 minutes

Drain the pasta, leaving about 4 tablespoons of cooking liquid in the pan, then add 4 tablespoons of pesto and return the pasta to the pan

Mix and add the chicken

Serve the pasta dressed with slices of mozzarella

Season with olive oil, freshly ground black pepper and toasted pine nuts

**Ingredients:**

3 boneless and skinless chicken breasts, cut into bite-size pieces

400g pasta

250g mozzarella

100g fresh basil leaves

100g pine nuts, toasted

50g Grana padano grated

1 garlic clove, lightly crushed

2 tbsp olive oil

Fresh ground black pepper and sea salt