

Delicious Dinners

Hey Pesto!



Ingredients:

4 chicken breasts (cut into chunks)
200g bacon (cut into small pieces)
50g basil
½ clove garlic
Olive oil
30g pine nuts (plus extra to serve)
30g parmesan cheese (grated)
400g pasta (wholemeal)
12 cherry tomatoes (halved)

Equipment:

Knife
Frying pan
Food processor
Wooden spoon

Method

1. Blitz the garlic, parmesan and basil in a food processor, add the pine nuts and blitz again.
2. Continue to blitz while adding enough olive oil to thicken the pesto.
3. Set aside.
4. Cook the pasta according to the packet instructions.
5. Meanwhile, fry the chicken and bacon in a little olive oil until cooked through.
6. Add the pesto, cherry tomatoes and pasta to the chicken and mix.
7. Sprinkle with the pine nuts and enjoy!