

RECIPE

Pasta with Pesto and Roast Chicken

Ideas for leftover Costco chicken



Ready in **20 minutes**

Serves **4-6 people**

Ingredients

- ¼ of Costco roasted chicken, chopped
- 1 Tbsp butter
- 1 lb spaghetti or favorite pasta
- ½-1 cup Pesto sauce (Mai's pesto recipe available under Mai's Recipes on website)
- 2-3 Ali'i mushrooms, chopped (or use your favorite type)
- Manchego cheese - shaved
- Basil and grape tomatoes for garnish

Preparation

1. **Cook pasta** (I use 1 lb. of spaghetti) as directed, drain and set aside. Reserve one cup of water used to cook pasta.
2. **Chop up ¼ of roasted chicken.** I usually use one breast. In a small saucepan, heat with juices from the bottom of the container it came in and 1 Tbsp butter.
3. **Slice 2-3 of your favorite mushrooms.** Add to sauce pan, cook until soft, about 5 minutes.
4. **Plate pasta.** If the noodles are stuck together, add just enough pasta water to loosen it up.
5. **Add 2-4 tsp of pesto on noodles,** depending on portion size.
6. **Top with 4 Tbsp of chicken mushroom mixture.**
7. **Garnish** with basil and grape tomatoes (as shown)
8. **Shave manchego or parmesan cheese to complete the dish.**

Tips

Sometimes I add broiled brussel sprouts to this dish as pictured. This pesto can be used on so many things. Use it as a sauce on your homemade pizza, eat it with vegetables, add it on a sandwich - yum!

Spiritual message from this recipe

This pesto enhances the flavor of whatever you add it to. One ingredient that enhances everything in life is an attitude of gratitude. You can not be discouraged when you are grateful.