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**Recipe Title:** Chicken Pesto Capellini

**Recipe Ingredients:**

- 1/4 cup - Lemon Juice
- 2 Cup - Fresh Basil
- 1/3-1/2 - Parmesan Cheese
- 1 Tbsp - Garlic
- 1/2 cup - Pistachio Nuts
- 1/4 cup - Olive Oil
- 1-1.5 tsp - Crushed Red Pepper Flakes
- 12 oz (the box) - Capellini
- Chicken Breast
- Salt & Pepper
- Sugar
- Olive Oil
- 1/4 Cup - Toasted Bread Crumbs

**Recipe Instructions:**

1. Bring a large pot of water to a boil - add Salt and a dash of olive oil to the pot
2. Meanwhile, in a food processor put: Lemon juice, basil, Parmesan cheese, garlic, pistachio nuts, and crushed red pepper. Blend until fine, and set aside
3. In a saute pan heat olive oil over medium heat and add chicken, season with salt, pepper and sugar. let it cook for about 3 minutes (or whenever it starts to brown// caramelize)

4. While the chicken is cooking add the Capellini to the boiling water and cook for 3-5 minute, or till al dente. Drain the pasta, reserving some pasta water
5. Return the pasta to pot and pour in the pesto (from food processor) and toss, loosening it with dashes of cooking water until its velvety smooth
6. Toss chicken into pasta mixture
7. Finishing the dish off with a sprinkling of toasted bread crumbs on top. Serve!