

# Garlic Pesto Chicken with Tomato Cream Penne

## Ingredients

2 tablespoon(s) Pesto  
2 Boneless Chicken Breasts  
1/2 bottle(s) Lawrys Herb and Garlic Marinade  
3 clove(s) Garlic minced  
2 tablespoon(s) Pesto  
1/2 cup(s) chicken broth  
8 ounce(s) Penne Pasta 1/2 box  
8 ounce(s) Tomato Sauce  
1 cup(s) half-and-half  
1 tablespoon(s) Flour as needed  
2 tablespoon(s) Olive Oil

## Directions:

Cut chicken into one inch strips. Using same knife make slits into chicken. Pour lawrys marinade and pesto over chicken. Marinate over night.

Boil water and start on noodles.

Pour entire batch of chicken, marinade and all, into skillet and cook chicken fully (the marinade will evaporate/cook down)

Heat olive oil, cook garlic. Add pesto. Simmer in chicken broth until half has cooked down.

Add tomato sauce. Then add milk. Simmer for 5 minutes.

Toss pasta in. Add flour if it needs to be thickened.

Place chicken on top and serve.

Source : Allrecipes