



Sun-Dried Tomato & Basil Chicken Pasta

Description

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SUN-DRIED TOMATO & BASIL PASTA
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This sun-dried tomato and basil chicken pasta is full of flavor and I've added several shortcuts which will enable you to get dinner on the table in minutes. A friend of my sister-in-laws made it for a group of people and it's something I would also make for guests. You can transfer it to a 9 x 13 pan, cover and refrigerate for later. I served this dish right away, but if you refrigerate it for later you'll need to microwave it to warm it up. I'm sure that goes without saying, but you can't always assume things.

My daughter loves fettuccine alfredo and she's not fond of me making different versions of things, but she enjoyed this pasta. I didn't add the mushrooms because she's not a fan of mushrooms, and I thought I might be pushing things as it was with the sun-dried tomatoes. The recipe calls for heavy cream which I had on hand and wanted to use up, but I'm pretty certain you could use half and half too. I often substitute half and half for heavy cream.

I hope you enjoy this Sun-Dried Tomato & Basil Chicken Pasta dish. If you're staying in this Valentine's Day it would make a nice dinner and my friend Anne shared some great wines in [this post](#) that you could pair with it.

Sun-dried Tomato & Basil Chicken Pasta

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Ingredients

- 1 Tbsp and 1 tsp butter
- 3 cloves of garlic, minced
- 3/4 cup sun-dried tomatoes, chopped (I used the ones in oil and just rinsed and drained them)
- 1 1/2 cups chicken broth
- 1 1/2 cups heavy cream
- 2-3 chicken breasts (I bought a pkg of grilled chicken already cooked and sliced into pieces)
- 3 Tbsp olive oil
- 3 Tbsp chopped fresh basil (or Garden Gourmet basil in a tube found in produce aisle) I used Dorot's frozen basil cubes
- salt and pepper to taste
- fresh chopped mushrooms (optional)
- 1 pound fettuccine
- shredded parmesan cheese

Instructions

1. In a large saucepan, melt butter and add garlic. Cook for 1 minute.
2. Add tomatoes and 3/4 cup of chicken broth or if using already cooked chicken add 1 1/2 cup.
3. Bring to a boil. Reduce heat and simmer uncovered for about 10 min. until tomatoes are tender. I skipped this part since my tomatoes were already soft.
4. Add cream and mushrooms.
5. Simmer over medium heat until sauce is thick enough to coat back of spoon. You will want to keep stirring until it thickens and so it doesn't burn. Remove from heat if you are cooking your chicken.
6. I skipped this part since my chicken was already cooked and sliced. In a large skillet, warm oil to medium heat and saute chicken until done. When cool, cut into bite size pieces.

7. In the same skillet, add the rest of chicken broth and stir to mix pan juices. Add to cream sauce.
8. Stir in basil and chopped chicken to cream sauce. Remove from heat.
9. Boil fettuccine in salted water until done. Drain
10. Mix sauce and pasta and serve immediately in large pasta bowl topped with parmesan cheese or transfer to a 9 x 13 pan, cover and refrigerate for later.

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