

Creamy Chicken Pesto Pasta

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This creamy chicken pesto pasta recipe is comforting, delicious, and super easy. It's fast even if you make your own pesto from scratch! Ready in under 30 minutes.

How to make pesto sauce

- Add basil, pine nuts, garlic, parmesan cheese, and salt & pepper to a food processor. Slowly drizzle in olive oil until you've got a smooth mixture.
- See my [basil pesto recipe](#) for more details.
- I always recommend making pesto at home because the flavors will be bolder, brighter, and fresher than if you buy the kind in the jar.
- With that said, if you do have a jar of pesto, this creamy chicken and pesto pasta recipe will be even quicker and easier.

Recipe notes & tips:

- Pro tip: This creamy pesto pasta is delicious the way it's written, but if you do want to give it a little more zing, adding some lemon zest, extra garlic, and/or red pepper flakes will take the flavor up a notch.
- And don't forget to toast those pine nuts!

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 4

INGREDIENTS

8 ounces uncooked pasta

1/2 tablespoon olive oil

2-3 chicken breasts cut into strips

1 cup pesto ([click for my recipe](#) or use store-bought)

1 cup heavy/whipping cream

Salt & pepper to taste

Freshly grated parmesan for serving (optional)

INSTRUCTIONS

1. Boil a large, salted pot of water for the pasta. Cook al dente according to package directions. If making pesto from scratch, start it as soon as you put the water on the stove.
2. Meanwhile, prep your chicken and add it to a skillet along with the olive oil. Stir until the chicken's coated, and sauté for 3-4 minutes.
3. Add the pesto and cream to the pan, and let it simmer for 5 minutes.
4. Drain the pasta and add it to the skillet; toss with the sauce. Let it cook in there for a minute or two.
5. Season with extra salt & pepper if needed, and add the fresh parmesan if using.
6. Serve immediately and enjoy!

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