

KALE PESTO CHICKEN PASTA



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
864091	Boneless Skinless Chicken Breasts	1 lb.
424307	Kosher Salt	to taste
758521	Extra-Virgin Olive Oil	1 Tbsp.
761241	Fusilli Pasta	1 lb.
184750	Grape Tomatoes, halved	1 cup
249140	Fresh Mozzarella	1 cup
Pesto		
Market Item	Kale, chopped	2 cups
Market Item	Fresh Basil	1 cup
134860	Walnuts, chopped	½ cup
758521	Extra-Virgin Olive Oil	½ cup
164259	Primo Gusto® Imported Parmesan Cheese	⅔ cup
644650	Garlic, minced	3 cloves
677558	Lemon, juiced	1

Preparation Instructions

Wash hands.

In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain and return to pot.

In a grill pan (or a large skillet), heat olive oil over medium-high heat. Season both sides of chicken with salt and pepper then add to skillet. Cook until golden and seared on both sides, about 8 minutes per side. Let rest for 10 minutes, then slice into 1/2" pieces.

Make pesto: Combine kale, basil, and walnuts in a food processor. Pulse until greens and nuts are finely chopped. Scrape down the sides, then add olive oil, Parmesan, garlic, and lemon juice and season with salt. Pulse until blended.

Pour pesto over pasta, then add tomatoes and mozzarella and toss until combined. Mix in sliced chicken and top with shaved parmesan.

Serve with more basil and Parmesan.