

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Fresh Herbs Add Flavor to Simple, Impressive Pasta Dish

"I fed all my college friends and they were loving it!"

Rebecca Hammond

Brentwood, TN
(Pop. 35,747)



Rebecca Hammond



Half the fun of cooking is often experimenting with new flavors and methods. That's just the type of creativity that Tennessee native Rebecca Hammond used to come up with this wonderful chicken and pasta dish! She combines fresh herbs, sundried tomatoes and prepared pesto sauce to produce a delightfully savory and filling meal that won't take you all night to make. You can easily double this recipe to feed a crowd, just be prepared for everyone at the table to ask for seconds!

See step-by-step photos of Rebecca Hammond's recipe and thousands of recipes from other hometown Americans at:

www.justapinch.com/rosemarychicken

You'll also find a meal planner and coupons for the recipe ingredients! Enjoy and remember, use "just a pinch"...

-Janet

Fresh Rosemary Chicken with Pesto Pasta

What You Need

4 boneless, skinless chicken breasts
2 Tbsp extra virgin olive oil
2 Tbsp fresh rosemary
1 Tbsp fresh basil
1/2 Tbsp fresh oregano salt and pepper
1 box linguine pasta
1 jar sundried tomatoes
1 jar pesto sauce
extra (whole) rosemary sprigs
1 jar roasted minced garlic in water
1 loaf any bread
butter
shredded mozzarella cheese

Directions

- Preheat oven to 350. Place chicken breasts in a sealable plastic bag. In a

small bowl, combine olive oil, rosemary, oregano, basil, 1 tablespoon garlic, salt and pepper. Whisk together.

- Pour marinade over chicken in bag, zip shut, and mix together so all chicken gets coated. Refrigerate for about 15 minutes.
- Cook pasta according to package directions
- Slice bread into medium slices and lay out on a cooking sheet. Lightly coat both sides with olive oil. On top, place a small amount of butter, small amount of garlic, salt, and pepper, and then heavily coat with cheese.

- Remove chicken from

refrigerator and place in a sprayed 9x13 pan. Top with extra rosemary sprigs and whole basil leaves. Place chicken on a middle oven rack, and the bread slices on a bottom rack. Cook chicken for 25-30 minutes, until juice runs clear and it appears done. Bake the bread until the cheese melts and the bread toasts (do not burn!)

- Take 1/2 jar of sundried tomatoes and mix with 1/2 jar of pesto sauce. When the pasta is done cooking, drain it and mix with pesto/tomato mixture.
- Serve whole chicken breasts on top of pesto pasta with sun dried tomatoes and bread on the side. ENJOY!

Submitted by: Rebecca Hammond, Brentwood, TN (Pop. 35,747) www.justapinch.com/rosemarychicken

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