

Creamy Chicken and Pesto Pasta

Yield: 4 servings

3 cups uncooked bow tie pasta (about half of a 16 oz. box)
1 lb. boneless skinless chicken breasts, cubed
2 tbsp. butter
1 can (10¾ oz.) condensed cream of chicken soup, undiluted***
½ cup prepared pesto sauce
½ cup milk

Cook pasta according to package directions. Drain.

Meanwhile, in a large skillet, cook chicken in butter until browned, stirring often. Add soup, pesto and milk. Bring to a boil. Cook over low heat for 5-7 minutes or until the internal juices of the chicken runs clear.

Stir in pasta and heat through.

**** To make condensed soup substitute: Melt 2 tbsp. butter in a saucepan. Stir in 3 tbsp. flour and stir until smooth and bubbly. While continuously stirring, add 1/2 cup chicken broth and 1/2 cup milk. Bring to a low boil, continuing to stir until it thickens. Salt and pepper to taste. Use in place of canned cream of "whatever kind" of soup. You can also add herbs, celery or mushrooms.*

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