

Treasure Barrel

Chicken Pesto Pasta Salad – Easy 25-Minute Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz rotini or fusilli pasta
- [ ] 2 cups cooked chicken breast, cubed
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1/2 cup toasted pine nuts
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1/4 cup extra-virgin olive oil
- [ ] Salt and freshly ground black pepper to taste

For the Pesto

- [ ] 2 cups fresh basil leaves
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 1/4 cup pine nuts, toasted
- [ ] 2 garlic cloves
- [ ] 1/3 cup olive oil
- [ ] Juice of 1/2 lemon
- [ ] Pinch of salt

Instructions

1. Cook the pasta in salted water until al dente, then drain and rinse briefly under cool water; set aside.
2. While the pasta cooks, grill or pan-sear the chicken breast with a drizzle of olive oil, season with salt and pepper, then let rest and cube.
3. In a food processor, combine basil, garlic, toasted pine nuts, Parmesan, lemon juice, and a pinch of salt; pulse while slowly streaming in olive oil until smooth.
4. Toss the warm pasta with the pesto, ensuring each piece is evenly coated; add the chicken cubes, cherry tomatoes, and extra Parmesan, then season to taste.
5. Transfer to a serving bowl, garnish with a sprinkle of pine nuts and a drizzle of olive oil. easy Italian vibes finish the dish.

Nutrition per serving

420 kcal	28 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a cooler salad, chill the pesto before mixing.
- Adjust lemon juice for extra brightness if the pesto feels heavy.
- For a heartier version, add roasted red peppers or sliced olives.