

Treasure Barrel

Creamy Chicken Pesto Pasta: One-Pot Family Favorite

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Pasta

- [ ] 1 tbsp olive oil
- [ ] 1 lb boneless, skinless chicken breast, cut into 1-inch cubes
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 3 cloves garlic, minced
- [ ] 4 cups chicken broth, low sodium
- [ ] 1 cup heavy cream
- [ ] 12 oz penne or fusilli pasta, uncooked
- [ ] 1/2 cup sun-dried tomatoes in oil, drained and chopped
- [ ] 1 (14 oz) can artichoke hearts, drained and roughly chopped
- [ ] 2 cups fresh spinach
- [ ] 3/4 cup basil pesto
- [ ] 1/2 cup grated Parmesan cheese, plus more for serving

Instructions

1. First, let's get the chicken perfectly golden. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Season your little chicken cubes with salt and pepper, then add them to the hot pot in a single layer. Let them cook for about 5-7 minutes, turning them occasionally, until they're browned and cooked through. Don't rush this part; that color is flavor! Once they're done, use a slotted spoon to transfer them to a plate and set them aside for later.

2. Now, in that same pot, turn the heat down to medium and add the minced garlic. Oh, that smell is just heavenly. Sauté it for just about 30 seconds, stirring constantly so it doesn't burn. You just want to wake it up and get it fragrant. Then, pour in the chicken broth and heavy cream. Use your spoon to gently scrape up any of those delicious browned bits from the bottom of the pot. Bring this beautiful mixture to a gentle simmer.

3. Once it's simmering, stir in the uncooked pasta. Yes, right into the sauce! This is the one-pot magic I was talking about. Give it a good stir to make sure it's all submerged, then cover the pot and reduce the heat to maintain a gentle simmer. Let it cook for about 10-12 minutes, or until the pasta is al dente, stirring it once or twice to prevent sticking. The liquid will reduce and the starches from the pasta will create the most wonderfully creamy sauce.

4 Okay, time to bring it all home. Turn off the heat. Stir in the chopped sun-dried tomatoes, artichoke hearts, and the fresh spinach, which will wilt almost immediately in the residual heat. Then, add the pesto and the grated Parmesan cheese, stirring gently until everything is combined and the sauce is glossy. Finally, add the cooked chicken back into the pot and give it one last gentle fold to coat everything. Let it sit for a minute for the flavors to meld, and then serve it up warm with extra Parmesan on top.

Nutrition per serving

580 kcal	35 g	52 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- To make the sauce even richer, you can stir in a couple of tablespoons of cream cheese along with the pesto. It melts down beautifully and adds a lovely tangy creaminess that is just to die for.
- Be mindful of the saltiness of your pesto and Parmesan cheese. I always recommend using low-sodium chicken broth so you can control the final seasoning. Give it a taste before serving and add more salt only if it needs it.
- If you have fresh basil on hand, a few torn leaves scattered over the top before serving adds a beautiful touch of freshness and color. It's a simple little detail that makes the dish feel extra special.