

Chicken, broccoli and pesto pasta

SERVES



4 people

COOKING TIME



30 minutes

Vegetables: 2 ½
Dairy: ¼
Lean meat/alternatives: 1
Grains: 2



Ingredients:

- 2 bunches broccoli, chopped
- 6 ½ cups of cold water
- 2 cups dried penne
- 300g cooked deli roast chicken, shredded
- 40g shaved parmesan
- 1 tablespoon garlic infused oil (optional)
- 2 tablespoon pine nuts
- 250g cherry tomatoes, halved
- 150g pesto
- Mixed salad, to serve



Products used:



Microsafe® Rice Cooker & Vegetable Steamer



Microsafe® Pasta Cooker

Method:

1. Place broccoli and 2 cups of water in the **Décor Microsafe® Rice Cooker & Vegetable Steamer**, and cook in the microwave uncovered without lid for about 8 minutes, or until tender. Once cooked leave to stand for 2 minutes, then drain and set aside.
2. Place the penne into the **Décor Microsafe® Pasta Cooker** and cook with water according to the **Pasta Cooker** instructions for about 15 minutes, or until al dente, then drain.
3. Combine the cooked pasta and all other remaining ingredients with the cooked broccoli in the **Rice Cooker** and mix well to combine.
4. Divide among 4 bowls, and serve with mixed salad on the side.

Cooking times may vary depending on microwave wattage.

Tips:

To store leftovers in the fridge or freezer use a Décor Microsafe® container. To enjoy later simply pop open the lid steam release vent and microwave reheat.

This recipe makes a great pasta salad for lunch the next day!

Try wholemeal pasta for extra goodness



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