

# CREAMY CHICKEN AND BROCCOLI PESTO BOW TIES

Cook Time: 20 minutes | Servings: 4

## INGREDIENTS

*4 ounces mascarpone or cream cheese*  
*3 ounces Parmesan*  
*2 clove garlic*  
*1 bunch fresh basil*  
*2 cups broccoli florets*  
*2 cups shredded rotisserie chicken*  
*1/4 cup olive oil*  
*2 teaspoons lemon zest*  
*Freshly ground black pepper*  
*Kosher salt*  
*1 cup chopped toasted pecans (optional)*



## INSTRUCTIONS

Cook the broccoli in boiling salted water until tender, five minutes; remove to a bowl with a slotted spoon. Add pasta to water and cook according to package directions; drain. Process basil, garlic, oil, lemon zest, red pepper and Parmesan in a food processor until finely chopped. Add broccoli and pulse until coarsely chopped, four to six times. Season with salt and black pepper. Stir broccoli pesto and mascarpone into pasta until well coated; fold in chicken.