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Chicken with Pistachio-Parsley Pesto

Recipe courtesy Robin Miller



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	hr min	Easy	4 servings
Cook Time:	15 min		



Ingredients

- 1 (1-pound) box fusilli
- 1/3 cup plus 1 tablespoon reduced-sodium chicken broth, and more if needed
- 1 pound cubed chicken
- 1 packed cup fresh parsley leaves
- 2 tablespoons roasted pistachio nuts
- 3 cloves garlic, peeled
- Salt
- Ground black pepper

Directions

Cook fusilli according to package directions.

Heat 1 tablespoon of the broth in a large skillet over medium heat. Add chicken and cook 5 minutes, until golden brown on all sides.

Meanwhile, in a blender, combine parsley, remaining broth, pistachio nuts, and garlic. Process until smooth, adding more broth, if necessary, to create a sauce-like consistency.

Add sauce to chicken in skillet and cook 1 minute to heat through. Season, to taste, with salt and black pepper. Serve immediately.