YIELD: 4 Servings

INGREDIENTS:
2 chicken breasts
1-2 Tbsp. olive oil
1-2 tsp. salt
1 (8oz.) jar pesto sauce
2 broccoli crowns
1 (16 oz.) box pasta shells, fusilli or ziti
Grated or shredded Asiago or Parmesan cheese

PREPARATION:
Preheat oven to 350°F. Place chicken in oven-safe casserole dish. Drizzle with olive oil and salt.
Brush a tablespoon of pesto sauce on each breast and bake for 35-40 minutes.

Fill large pot with 12-14 cups of water. Let boil over high heat. While the water is boiling, chop broccoli into bite size pieces. Once the water has boiled, add broccoli and let cook for a few minutes, then add pasta to the pot and cook for another 8-9 minutes or until pasta is the preferred consistency.

Once the pasta and broccoli are cooked, drain, then put pasta and broccoli back into the pot. Mix in the remaining pesto sauce (You can use the rest of the whole jar, but use as much or as little as you like). Once the chicken is done, take it out of the oven, then and cut into thin slices. If you prefer, you can also serve the breasts whole.

To serve, dish out the pasta and broccoli on to individual plates then add chicken on top or to the side. Top with shredded Asiago or Parmesan to taste.

Serve while hot.