



Chicken Pesto Penne

 **Preparation time:** 5 mins

 **Cooking time:** 20 mins

 **Serves:** 4

Ingredients

250g Penne pasta
2 tbsp olive oil
2 Bramley Apples; quartered, cored and sliced
2 Chicken breast fillets; finely sliced
4 tbsp Pesto sauce

1. Bring a large pan of salted water to the boil, add the penne then cook for 10-12 mins or according to packet instructions until tender.
2. Whilst the pasta cooks, heat half the oil in a large frying pan, add the Bramley apple slices and sauté for 3mins or until browned. Transfer to a plate.
3. Add the remaining oil to the pan; add the chicken and sauté over a high heat for 4 mins until pale golden.
4. Drain the pasta in a large colander then return to the pan, add the chicken and apple mixture and pesto sauce, then toss well to mix. Spoon into bowls and serve.

