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Chicken Caprese Pasta Recipe

Author: Cherchies® Specialty Foods

CHICKEN CAPRESE PASTA RECIPE

Ingredients

- 1 package of spaghetti, cooked according to directions
- 1 (8 oz.) package cream cheese, softened to room temperature
- 1 cup shredded parmesan cheese
- 1 cup diced fresh mozzarella cheese
- 1/2 cup light cream
- 1 pound grape or cherry tomatoes, halved
- 1/2 cup prepared pesto (or make it homemade with our [Perfect Pesto Recipe](#))
- 1 Tablespoon (Tbsp) [Cherchies® Basil Pizzazz](#)
- 1 1/2 cups cooked chicken, diced (cooked rotisserie chicken from the grocery store or leftover chicken would work really well here)
- 1 Tablespoon (Tbsp) fresh chopped basil for garnish

Preparation

1. Cook spaghetti according to package directions in salted water, and drain. Rinse, dry, and slice cherry or grape tomatoes in half and set aside.
2. While spaghetti is cooking, prepare the sauce. In a large skillet, add the cream cheese, light cream, pesto, and [Cherchies® Basil Pizzazz](#). Cook on low for 5 minutes. The sauce should begin to thicken. Add the tomatoes, parmesan and mozzarella cheeses to the sauce, stirring occasionally to prevent from sticking to the bottom of the skillet. Towards the end of the cooking process, add the diced cooked chicken.
3. When the pasta has finished cooking, drain the pasta and add to the skillet with the cheese mixture. Cook for a couple of minutes. Garnish with fresh basil and dinner is ready in under 30 minutes!
4. Enjoy!



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