

SmartSteamer Pesto Chicken Pasta

1 small jar of artichoke hearts (drained, oil set aside)
3 cloves garlic, peeled
2 tbsp grated Parmesan Cheese
8 fresh basil leaves
1 tbsp Olive Oil
1/2 tbsp lemon juice
2 boneless, skinless chicken breasts
Vegetable of your choice
Angel Hair Pasta



In Chop 'N Prep place artichoke hearts, garlic, parmesan cheese, basil, olive oil and lemon juice. Pull string until well chopped. Take a couple boneless, skinless chicken breasts, cut into cubes about 1 inch and toss them in a bowl with the pesto, put them on the bottom colander, add any vegetable for the top colander (green beans with red peppers, or snow peas or broccoli), with little olive oil and salt & pepper. Cook for 12 minutes! Cook angel hair pasta in a pot on stove, drain, put in big bowl and add the oil left over in the marinated artichoke heart jar, toss, and, then add all the chicken and vegetables from Smart Steamer; and you have a big Pasta Dish. Yummy!

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