

## Grilled Chicken & Tomato Cream Sauce

Make sure you like [Homemade Food of the World on Facebook](#) to be updated every time we find a fantastic and tasty recipe from any part of the world.



### Ingredients:

1/2 Lawry's Herb & Garlic marinade  
2 Tbsp. pesto  
2 boneless chicken breasts, pounded thin

1/2 pound penne pasta  
2 tsp olive oil  
1 shallot, diced  
2 cloves garlic, minced  
1/2 cup chicken broth  
1 (8-ounce) can tomato sauce  
1 cup half & half  
1 tsp flour  
salt & pepper (to taste)  
1 tsp basil

### Directions:

Marinate chicken in Lawry's herb & garlic marinade and pesto overnight. Grill until done.

In a large pot, boil water with 1 tbsp salt. Add 1/2 lb penne pasta noodles and boil according to package directions. Heat olive oil in the skillet over medium heat. Add the shallot and cook, stirring occasionally, until shallot is tender (about 3-5 mins). Add the garlic and chicken broth to

the pan and allow to reduce by half. Once the broth has reduced, stir in tomato sauce. Add the half & half and flour and stir well to combine. Season with salt and pepper to taste. Turn heat to low. Add basil to sauce and mix well. Drain pasta and add to sauce. Stir well to coat. Serve pasta in bowls, top with sliced chicken.

*Want to be notified each time a new recipe is posted? [Homemade Food of the World on Facebook](#) and follow our [Homemade Food of the World Pinterest board](#).*

**See also:**