

Grilled Chicken & Tomato Cream Sauce

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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.

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