



## **Pesto Cavatappi**

### **Ingredients**

- 8 oz uncooked cavatappi pasta (from 16-oz box)
- 1 tablespoon olive oil
- 1 package (20 oz) boneless skinless chicken breasts, cut into 1-inch pieces
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 large plum (Roma) tomatoes, seeded and chopped (about 1 cup)
- 1 cup sliced fresh mushrooms (from 8-oz package)
- 1 container (7 oz) refrigerated pesto sauce
- 3/4 cup heavy whipping cream

### **Directions**

1. Cook and drain pasta as directed on box.
2. Meanwhile, in 12-inch nonstick skillet, heat oil over medium-high heat. Add chicken, salt and pepper; cook 5 to 7 minutes, stirring occasionally, until browned and no longer pink in center. Stir in tomatoes and mushrooms. Reduce heat to medium; cook 3 to 4 minutes, stirring occasionally, until thoroughly heated.
3. Stir in pesto sauce and whipping cream; cook 2 to 3 minutes longer or until thoroughly heated. Stir in pasta, tossing to coat.