



Grilled Honey Chicken Pesto Pasta

- 1 tablespoon olive oil
- ½ cup diced red peppers
- ½ cup diced green peppers
- 2 cups of diced Dietz & Watson© Grilled Honey Chicken
- 4 cups of cooked colored rotelli pasta
- 1 pint of whipping cream
- 2 tablespoon of pesto (in a jar)
- 1 cup of diced Dietz & Watson© Roasted Garlic Cheddar Cheese
- ¼ cup chopped fresh green onion

1. Heat a large sauté pan on medium heat, add oil.
2. Place in the red and green peppers and the diced chicken and heat for 1 minute.
3. Add the pasta and combine.
4. Add the whipping cream and pesto and combine.
5. Add the diced cheese.
6. Bring the dish to a low boil to reduce the sauce until it is slightly thickened.
7. Add the green onion, combine and serve.