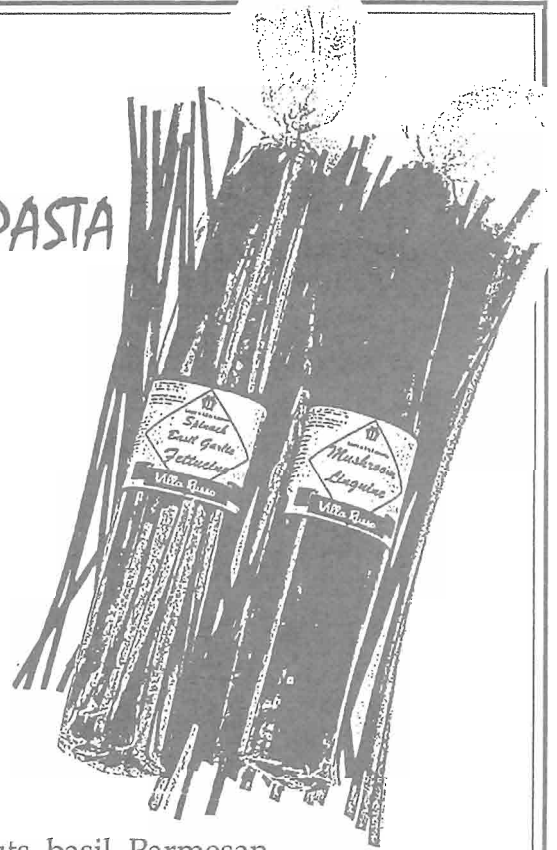


CHICKEN OR SHRIMP PASTA

- 1 pkg Pasta
- 1 lb diced chicken or shrimp
- ½ cup pine nuts
- 1 cup chopped basil
- ¼ cup Parmesan
- ¼ cup chopped parsley
- ½ cup olive oil
- 1-cup artichoke hearts
- ½ cup olives
- ¼ cup sun-dried tomatoes

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To make the pesto in a food processor combine: pine nuts, basil, Parmesan, parsley, and olive oil. Puree until mixture forms smooth pasta.

In a sauté pan, cook chicken or shrimp until done. Add artichokes, olives, and sun dried tomatoes. Cook for 1-2 minutes. Add pesto from food processor. Heat thoroughly. Toss well with warm pasta.

Pasta Flavors: Parsley Fettuccini, Spinach Basil Garlic Fettuccini or Lemon Pepper Fettuccini, or any classic cut.



Villa Russo

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