**PESTO CHICKEN PASTA**

**Ingredients**

½ lb. linguine pasta

1 (8 oz.) skinless, boneless chicken breast, diced

Salt and pepper to taste

3 Tbsp. canola oil

½ tsp minced garlic

4 oz. fresh mushrooms, sliced

1 red bell pepper, diced

1 (7.5 oz.) jar marinated artichoke hearts, drained and diced

3 oz. fresh spinach leaves

¼ c. prepared basil pesto, or to taste

1 Tbsp. Parmesan cheese

**Directions**

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, for about 11 minutes. Drain well in a colander set in the sink.
2. While the pasta is cooking, sprinkle the chicken with salt and pepper. Heat the oil in a large skillet over medium heat, and cook the chicken pieces until lightly browned, about 10 minutes, stirring frequently.
3. Stir in the garlic cloves, mushrooms, roasted red peppers, and artichoke hearts. Reduce heat to a simmer, and cook for an additional 5-8 minutes. Stir in the spinach, and simmer just until the leaves are wilted, about 2 minutes.
4. Transfer the cooked linguine into a bowl, and toss with the basil pesto. Combine the chicken mixture with the cooked linguine and toss well.
5. Sprinkle parmesan cheese on top and serve.

Serves 4