

Sundried Tomato Linguine with Chicken and Vegetables

Ingredients

- 1 pound sundried tomato linguine
- 2 pounds broccoli, cut into bite-sized florets
- 1 pound boneless chicken breast, cut into 1-inch pieces
- 6 tablespoons Basil EVOO, divided, plus more to taste
- 2 tablespoons Oregano Balsamic, plus more to taste
- ½ pound grape tomatoes, halved
- ½ cup fresh basil leaves, julienned
- 1 cup Parmigiano Reggiano cheese (or substitute Pecorino Romano)

Preparation

1. Cook pasta in 6-8 quarts of rapidly boiling, salted water until al dente (about 8-10 minutes). Drain and transfer to large warmed bowl; toss with 2 tablespoons of balsamic and 2 tablespoons of EVOO.
2. Cook broccoli florets for 2 minutes in just enough boiling water to cover; drain and set aside.
3. Heat remaining olive oil in large heavy skillet, add chicken and cook until no longer pink. Add broccoli and sauté for 2 minutes, or until heated through.
4. Toss chicken and broccoli mixture with pasta. Mix in tomatoes and basil, reserving some basil for garnish. Top with cheese. Drizzle on more EVOO and balsamic to taste. Garnish with julienned basil. Serve hot or at room temperature. Serves 4-6