

Oven Roasted Chicken Breast with Orecchiette Pasta and a Roasted Vegetable and Pesto Sauce

I know this sounds like the most bizarre recipe invented but, honestly, it worked.... and my mother and I enjoyed it. It was created from a combination of using up store cupboard ingredients and left over pesto. You can buy various types of pesto which are excellent but I made my own for this recipe, I haven't covered that in this recipe but will again.



Ingredients

- Olive Oil*
- Roasted Mediterranean Vegetables (In a tray)
- 1 heaped teaspoon of lazy garlic
- 1 large thumb sized piece of ginger
- 2 Chicken Breasts
- 1 ½ Tbs Green Basil Pesto
- 1 Large Handful of Orecchiette Pasta per person
- Salt and Pepper





Also Needed *

- Oven Tray,
- Sauce Pan
- Blender
- Sieve
- Spoons
- Knife




* Not in picture

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Method:

1	Preheat the oven to 200°C	
2	To the tray of roasted vegetables add the pesto, ginger chopped roughly and lazy garlic. Set aside ready for later.	
3	Season both sides of the chicken breast and drizzle with olive oil. Place on a baking tray and set aside for later.	
4	Place the tray of vegetables in the oven along with the chicken breasts. Cook for around 30/35 minutes. It is important to remember to cook the chicken thoroughly. Please make sure that it is fully cooked before consuming.	
5	When the time is right cook the pasta as per the instructions, My pasta advised me to put 75g per person into a large pan of slightly salted boiling water.	

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6	I cooked this pasta for 14 minutes as I like it a bit softer, the packet said 12 for al dente. Drain the pasta, but keep at least a mug of the pasta water for the sauce.	
7	Take the chicken and the vegetables out of the oven, if you're not happy about how cooked the chicken is put it back in, or leave it on a low oven while you finish the sauce off. Put all the roasted vegetables, pesto, garlic and ginger into the blender with some of the pasta water and blitz.	
8	Pour the sauce into a saucepan and add the pasta, stir thoroughly to allow it to combine.	
9	Place the pasta and sauce on a plate and top with a chicken breast. You can do lots of things to this recipe, see the blog post for tips	

