

# Sundried Tomato Pasta

RECIPE LIGHTLY ADAPTED FROM BOBBIE JO ARNOLD



## Ingredients

5 cups Heavy Cream  
OR Half-n-Half  
3 skinless, boneless chicken  
breasts  
12 oz Sundried Tomato Pesto  
(I like Rao's)  
1 pound pasta  
4-5 cups SWP Broccoli  
1 cup Parmesan, grated  
Salt and Pepper to taste

**\*\*You can substitute cream  
for 2 cups Heavy Cream and  
3 cups chicken broth, but  
note it will be drained when  
serving.**

## Directions

1. Place chicken, cream, and pesto in crockpot and season with salt and pepper. Cover with lid and cook on low for 4 ½ hours.
2. When there is half an hour of cooking left bring a large pot of water to a boil and cook pasta until al dente. In another pot of boiling water cook broccoli until fork tender.
3. When the chicken is fully cooked, cube or shred and return to crockpot. Drain pasta and broccoli and add them to the crockpot. Stir well. Finally, add in the parmesan cheese, stir and serve.