

## Chicken Caprese Pasta with Blue Label Organic Basil

### Ingredients

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1 (9-oz.) pkg. fresh linguine

2 tablespoons kosher salt

2 tablespoons olive oil

2 pints cherry tomatoes

1 shallot, thinly sliced

2 garlic cloves, minced

4 cups shredded rotisserie chicken

FRESH HERB PESTO:

¼ cup small fresh basil leaves

4 ounces fresh mozzarella cheese, torn into ½-inch pieces

### Directions

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**Cook pasta according to package directions in a large Dutch oven, adding salt once water comes to a boil.**

Drain pasta, reserving 1 ½ cups cooking water.

Wipe Dutch oven clean, and add olive oil. Heat oil over medium-high.

Add tomatoes to hot oil, and cook, stirring often, until slightly softened, about 2 minutes.

Add shallot, and cook, stirring often, until softened, about 2 minutes.

Stir in garlic; cook, stirring constantly, 1 minute.

Add chicken, pasta, fresh herb pesto, and ½ cup of reserved cooking water to tomato mixture, stirring to combine.

Gradually stir in remaining cooking water, ¼ cup at a time, until desired consistency is reached.

Transfer to a serving platter, and sprinkle with basil and mozzarella. Serve immediately.



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