

Pasta with Pesto Alfredo Sauce: Serves 4

Pasta Ingredients:

- One box of mini-shell pasta
- 3 chicken breasts
- 1 cup diced ham
- 1 can of peas (**Le Sueur peas!" Parker was insistent on this because of a hilarious clip from Big Bang Theory. It's from episode 10 of season 3, go watch it!)

Pasta Instructions (these couldn't be more vague if I tried, sorry y'all):

- Cook pasta according to box directions
- Cut chicken breasts into cubes
- Cook chicken breasts in a pan
- Mix in diced ham
- Mix in 1 can of peas
- Stir together for 1-2 minutes (until ham is a little crispier)
- Add chicken, ham, and LE SUEUR peas to the bowl of cooked pasta
- Stir together and set aside

Pesto Alfredo Sauce Ingredients

- 2 tablespoons olive oil
- 2 cloves of garlic, crushed
- 3 tablespoons prepared basil pesto sauce
- 2 cups heavy cream
- 1/4 grated Parmesan

Pesto Alfredo Sauce Instructions

- Heat olive oil over medium heat
- Add garlic and pesto for 1 minute
- Pour in heavy cream, raise to high heat, bring to boil
- Reduce and let summer for 5 minutes
- Add Parmesan cheese and stir until it melts
- Add sauce to the pasta mixture and enjoy!