



Sun-dried Tomato Linguine with Chicken and Broccoli

Ingredients

- 1 pound linguine
- 2 pounds broccoli, cut into bite-sized florets
- 1 pound boneless chicken breast, cut into 1-inch pieces
- 6 tablespoons [Fustini's Basil Crush olive oil](#), divided, plus more to taste
- 2 tablespoons [Fustini's Citrus Oregano balsamic](#), plus more to taste
- ½ pound sun-dried tomatoes halved
- ½ cup fresh basil leaves, julienned
- 1 cup Parmigiano Reggiano cheese (or substitute Pecorino Romano)

Directions

Step 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 Basil olive oil.

Step 2.

Cook broccoli florets for 2 minutes in just enough boiling water to cover; drain and set aside.

Step 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.

Step 4.

Toss chicken and broccoli mixture with pasta. Mix in tomatoes and basil, reserving some basil for garnish. Top with cheese. Drizzle on more olive oil and balsamic to taste. Garnish with julienned basil. Serve hot or at room temperature.