

# Incredible Hulk Pasta



Recipe by Amber

*Penney Farms Princess*

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## INGREDIENTS

32 oz your favorite pasta  
1 rotisserie chicken  
2 zucchini  
2 bunches asparagus

2 15 oz bag frozen peas  
3 tbsp unsalted butter  
salt & pepper to taste  
PFP Pesto (double the recipe)

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## INSTRUCTIONS

Prepare the Basil Pesto. (Recipe is on [PenneyFarmsPrincess.com](http://PenneyFarmsPrincess.com).) Set aside.

In a large pot, cook your favorite pasta according to the package directions. For this recipe, I like orecchiette or ziti, but any pasta works. TIP: Salt your water before adding the pasta. The water should taste salty like the sea.

While the pasta cooks, debone & dice the rotisserie chicken.

Cut off the woody end of the asparagus. TIP: To determine where to cut, hold one piece of asparagus at each end. Then slowly bend in half. Where the asparagus naturally breaks is approximately where you cut them. Line up the top of the broken piece of asparagus with the rest of the pieces, and cut them in a bunch in about the same place.

Dice the zucchini.

Drain the cooked pasta, set aside. Then return the pot to the burner over medium heat. Add in the unsalted butter, then add the asparagus, zucchini & frozen peas.

When the veggies are tender, add in the cooked pasta, diced chicken, and pesto. Stir to combine, season with salt & pepper to taste, and then simmer on medium low heat for about 10 minutes.

Transfer to a serving dish or meal prep dishes. If you're fancy, top it with a little graded Parmigiana Reggiano (No "cheese" out of a can here please. Use the real stuff).