



Bruschetta Chicken Pasta Recipe Delight

Introduction

Bruschetta Chicken Pasta is a delightful fusion of classic Italian bruschetta flavors with hearty pasta and tender chicken. This vibrant dish blends fresh ingredients and aromatic herbs, creating a comforting meal that's perfect for any occasion. Whether you're entertaining guests or enjoying a family dinner, this recipe is sure to impress.

Detailed Ingredients with measures

For the Chicken and Pasta: – 2 boneless, skinless chicken breasts – 12

oz (340g) pasta (such as spaghetti or linguine) - 1 tablespoon olive oil - Salt and black pepper, to taste - $\frac{1}{2}$ cup grated Parmesan cheese (optional) For the Bruschetta Topping: - 2 cups cherry tomatoes, diced - $\frac{1}{4}$ cup fresh basil, chopped - 2 cloves garlic, minced - 2 tablespoons balsamic vinegar - 1 tablespoon olive oil - Salt and black pepper, to taste Optional Garnishes: - Additional chopped basil - Freshly grated Parmesan or Pecorino cheese - A drizzle of extra-virgin olive oil

Prep Time

15 minutes

Cook Time

20 minutes

Total Time

35 minutes

Yield

Serves 4

Instructions

1. Cook the Pasta: Bring a large pot of salted water to a boil. Cook the pasta according to package instructions until al dente. Drain and set aside, reserving a small amount of pasta water. 2. Prepare the Bruschetta Topping: In a mixing bowl, combine the diced cherry tomatoes, chopped basil, minced garlic, balsamic vinegar, and 1 tablespoon of olive oil. Season with salt and black pepper to taste. Stir gently to mix and set aside to allow the flavors to meld. 3. Cook the Chicken: Season the chicken breasts with salt and black pepper. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the chicken and cook for 4-5 minutes per side, or until cooked through and golden brown. Remove from the skillet and let rest for a few minutes before slicing into strips or cubes.

See also Red Velvet Churros

4. Combine the Dish: In the same skillet, add the cooked pasta. Toss with a little olive oil if needed. Stir in the bruschetta mixture and combine until well incorporated. Add the sliced chicken back into the skillet and toss everything together gently. If the mixture seems dry, add a small amount of the reserved pasta water to loosen it. 5. Serve: Plate the Bruschetta Chicken Pasta. Sprinkle with grated Parmesan cheese and additional chopped basil. Drizzle with extra-virgin olive oil if desired. Enjoy your homemade Bruschetta Chicken Pasta!

Detailed Directions and Instructions

Cook the Pasta

Bring a large pot of salted water to a boil. Cook the pasta according to package instructions until al dente. Drain and set aside, reserving a small amount of pasta water.

Prepare the Bruschetta Topping

In a mixing bowl, combine the diced cherry tomatoes, chopped basil,

minced garlic, balsamic vinegar, and 1 tablespoon of olive oil. Season with salt and black pepper to taste. Stir gently to mix and set aside to allow the flavors to meld.

Cook the Chicken

Season the chicken breasts with salt and black pepper. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the chicken and cook for 4-5 minutes per side, or until cooked through and golden brown. Remove from the skillet and let rest for a few minutes before slicing into strips or cubes.

Combine the Dish

In the same skillet, add the cooked pasta. Toss with a little olive oil if needed. Stir in the bruschetta mixture and combine until well incorporated. Add the sliced chicken back into the skillet and toss everything together gently. If the mixture seems dry, add a small amount of the reserved pasta water to loosen it.

See also [Hibiscus Tea Recipe for Refreshing Flavor](#)

Serve

Plate the Bruschetta Chicken Pasta. Sprinkle with grated Parmesan cheese and additional chopped basil. Drizzle with extra-virgin olive oil if desired.

Notes

Pasta Choice

Spaghetti or linguine work well for this recipe, but feel free to use any pasta shape you prefer.

Chicken Variations

Boneless, skinless chicken thighs can be used for a richer flavor; adjust cooking time as needed.

Storing Leftovers

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or in the microwave.

Serving Suggestions

This dish pairs nicely with a side salad or garlic bread for a complete meal.

Cook techniques

Cooking Pasta

Bring a large pot of salted water to a rolling boil before adding the pasta. This ensures even cooking and prevents the pasta from becoming sticky. Stir occasionally during cooking to prevent clumping.

Preparing Bruschetta Topping

Combine fresh ingredients like tomatoes, basil, and garlic in a bowl. Letting the mixture sit for a bit allows the flavors to blend and enhances the overall taste.

Cooking Chicken

Season chicken breasts with salt and pepper before cooking for flavor. Searing in a hot skillet creates a golden brown crust while keeping the inside juicy.

Combining the Dish

When mixing the cooked pasta, bruschetta topping, and chicken, use a gentle tossing motion to avoid breaking the pasta or chicken. If it appears too dry, add reserved pasta water a little at a time to achieve the desired consistency.

Serving

Plate the dish attractively and sprinkle with fresh cheese and herbs for added flavor and visual appeal. A drizzle of olive oil enhances richness.

FAQ

Can I use any type of pasta for this dish?

Yes, you can use any pasta shape you prefer, though spaghetti or linguine work particularly well.

See also Whole Wheat Banana Bread

Is it necessary to include balsamic vinegar?

Balsamic vinegar adds a unique flavor, but if you don't have it, you can omit it or substitute with another vinegar.

Can I make this dish ahead of time?

You can prepare the components ahead of time, but it's best to combine them just before serving to keep the pasta and chicken fresh.

What can I add to enhance flavors?

Consider adding other ingredients like olives, feta cheese, or crushed red pepper for extra flavor and complexity.

Can I use grilled chicken instead?

Absolutely! Grilled chicken will add a smoky taste that complements the bruschetta flavors beautifully.

Conclusion

Bruschetta Chicken Pasta is a vibrant and satisfying meal that beautifully blends the fresh flavors of bruschetta with hearty pasta and succulent chicken. This dish not only showcases the bold taste of tomatoes and basil but also offers a delightful texture that can be enjoyed any night of the week. It's an easy yet impressive dish that is sure to become a favorite in your culinary repertoire.

More recipes suggestions and combination

Pesto Chicken Pasta

Combine tender chicken with vibrant basil pesto, sun-dried tomatoes, and a sprinkle of parmesan for a fresh and flavorful twist.

Caprese Pasta Salad

Mix cooked pasta with fresh mozzarella, cherry tomatoes, basil, and a drizzle of balsamic reduction for a refreshing salad.

Garlic Shrimp Pasta

Sauté shrimp in garlic and olive oil, then toss with your choice of pasta and finish with a squeeze of lemon juice and parsley for brightness.

Spinach and Artichoke Pasta

Incorporate creamy spinach and artichoke dip into pasta, topped with breadcrumbs for a crunchy finish, perfect for a comforting meal.

Vegetable Primavera Pasta

Stir-fry a colorful array of vegetables, then toss with pasta and a light garlic olive oil sauce for a healthy and vibrant dish.

Alfredo Chicken Pasta

Creamy Alfredo sauce envelops chicken and fettuccine, ensuring a rich and satisfying meal that's perfect for special occasions or a cozy night in.

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