**Balsamic Asparagus Chicken & Pecan Pasta**

**Ingredients**  
1 package Pasta

1 tbsp Basil Infused Olive Oil

1 tsp minced garlic

1 red bell pepper chopped

1 bunch asparagus, trimmed and cut into 1” pieces

1 cup chicken broth

½ cup chopped fresh basil

Salt to taste

Pinch of ground black pepper

3 tbsp butter

1 lb grilled chicken breast strips

1 ½ cups grated Parmesan cheese

½ cup pecan halves (optional)

¼ cup Balsamic Vinegar

**Directions:**  
Boil pasta until al dente, drain.

Heat olive oil in large pot over medium heat. Stir in garlic, red pepper, and asparagus: cook and stir until garlic softens. Pour in chicken borth and balsamic vinegar and bright to a boil over medium-high heat. Simmer until vegetables have softened, add basil, salt, pepper, butter and chicken. Cook white stirring until chicken is hot. Stir in cooked pasta then fold in the parmesan cheese and pecan halves before serving.

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