

# Slow Cooker Pesto Mozzarella Pasta

Slow Cooked chicken with pesto, lemon and butter. Then cooked pasta is added and topped with cheeses.

Prep Time

15 mins

Cook Time

5 hrs

Total Time

5 hrs 15 mins



4.8 from 68 votes

Course: Main Course Cuisine: American

Keyword: Pesto Mozzarella Chicken Servings: 8 Calories: 492kcal

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## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 1 1/2 lbs. chicken breasts
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 cup jarred pesto I used Mezzetta
- 1/4 cup salted butter
- 1/2 lemon

## These items don't get added until the end

- 1 lb. rotini cooked and drained
- 1/2 cup parmesan
- 2 cups shredded mozzarella
- 1/4 tsp. dried basil to garnish

## Instructions

1. Add the chicken to the slow cooker. Sprinkle with the salt and pepper. Spread over the pesto, squeeze the lemon juice over the chicken. Cut the butter into slices and lay over the chicken.
2. Cover and cook on low for 5-6 hours without opening the lid during the cooking time.
3. Near the end of the cooking time, cook the pasta according to the package directions and drain well.
4. Shred the chicken with 2 forks. Add the cooked pasta and the parmesan cheese, stir everything until the pasta is coated with the buttery pesto sauce and the chicken is evenly dispersed throughout the pasta. Add the mozzarella cheese over the pasta. Cover for about 15 more minutes or until the cheese has melted.
5. Serve and enjoy!

## Notes

Nutritional Values are approximate, please use your own calculations if you require a special diet.

Values below are for 1/8 of the recipe.

**Nutrition**

Calories: 492kcal | Carbohydrates: 46g | Protein: 17g | Fat: 25g | Saturated Fat: 10g | Cholesterol: 44mg | Sodium: 739mg | Potassium: 162mg | Fiber: 2g | Sugar: 3g | Vitamin A: 1050IU | Vitamin C: 3.5mg | Calcium: 281mg | Iron: 1.1mg

Slow Cooker Pesto Mozzarella Pasta <https://www.themagicalslowcooker.com/slow-cooker-pesto-mozzarella-chicken-pasta/>