

## How I Make Garlic Butter Chicken with Creamy Lemon Parmesan Pasta on Busy Weeknights

Garlic Butter Chicken with Lemon Parmesan Pasta



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 mins | Cook Time: 20 mins)

### DIRECTIONS

1. Step-by-: Step)
2. Cook the : Pasta
3. I start by bringing a large pot of salted water to a boil and cooking the linguine according to package instructions. While the pasta cooks, I prep the chicken and sauce. Before draining the pasta, I always save about 1/2 cup of the starchy cooking water to help loosen the sauce later if needed.
4. SautØ the Chicken
5. In a large skillet, I heat 2 tablespoons of olive oil over medium-high heat. I season the chicken pieces with salt, pepper, paprika, and Italian seasoning, then cook them in a single layer-about 4-5 minutes, flipping once-until golden and cooked through.
6. I reduce the heat to medium, add another tablespoon of olive oil to the pan, then stir in the minced garlic and lemon zest. I cook it just until fragrant, about 30 seconds, then squeeze in the lemon juice and give it all a good toss. I take the chicken off the heat and let it rest while I finish the pasta.
7. Make the : Creamy Parmesan Sauce
8. In a clean skillet or saucepan, I heat the olive oil over low heat and stir in the garlic powder. Then I whisk in the cream, grated Parmesan, and a pinch of salt and pepper. I let it simmer gently for a minute or two until it's smooth and creamy.
9. I toss in the drained linguine and stir until every strand is coated in that rich, cheesy sauce. If it's looking a little thick, a splash of the reserved pasta water loosens everything up perfectly.

10. Bring : It All Together
11. I spoon the garlic butter chicken over the pasta and sprinkle everything with freshly chopped parsley. I'll sometimes grate a little extra Parmesan on top, just because you can never have too much.
12. Serve and : Enjoy
13. This dish is best served hot, right off the stove. I love pairing it with a simple side salad or roasted veggies, and if I'm really leaning in, a slice of crusty bread to soak up every last bit of sauce.
14. My Favorite : Tips and Twists
15. Want more heat?
16. Add red pepper flakes to the garlic butter for a spicy kick.
17. Swap the protein
18. : This works great with shrimp or sliced chicken thighs, too.
19. Add veggies
20. : Toss in spinach, broccoli, or peas to make it a one-pan meal.
21. Make it extra lemony
22. : Add a bit more zest or a few lemon slices to the pan while the chicken cooks.
23. What I : Serve It With
24. A crisp green salad with vinaigrette
25. Garlic bread or toasted sourdough

## SWAPS & NOTES

Simple ingredients, major payoff : You probably have most of this in your pantry right now.

Restaurant-worthy, without the hassle : Looks fancy, feels cozy, and doesn't require a single reservation.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-garlic-butter-chicken-with-creamy-lemon-parmesan-pasta-on-busy-weeknights/>

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