

How I Make the Dreamiest Chicken Spaghetti with Burrata and Lemon Butter Sauce

: The lemon cuts through the richness and keeps every bite refreshing.



OVEN
400°F

TIME
20 min

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 20 minutes | Cook Time: 30 minutes | Total Time: 50 minutes)
For the Roasted Tomatoes: 10 oz cherry tomatoes, halved 2 tablespoons olive oil 3 garlic cloves, minced Salt and pepper to taste:

DIRECTIONS

- steps are easy, the final dish feels like something you'd get at a fancy Italian trattoria.
- Ingredients : You'll Need
- (Serves 4 | Prep Time: 20 minutes | Cook Time: 30 minutes | Total Time: 50 minutes)
- For the : Roasted Tomatoes:
- 10 oz cherry tomatoes, halved
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- Salt and pepper to taste
- For the : Chicken and Pasta:
- 1½ lbs chicken breasts, thinly sliced
- ... teaspoon salt
- 2 teaspoons smoked paprika
- 1 teaspoon Italian seasoning
- ½ lemon, thinly sliced
- 4 garlic cloves, minced
- 4 tablespoons butter
- 8 oz spaghetti
- 8 oz burrata
- For : Garnish:
- ½ cup fresh basil, chopped
- How I : Make My Chicken Spaghetti with Burrata and Lemon Butter Garlic Sauce
- Roast the : Tomatoes
- I like to start with the tomatoes because they bring a deep, roasted sweetness to the dish. I toss the halved cherry tomatoes with olive oil, minced garlic, salt, and pepper, then spread them out on a baking sheet. I

roast them at 400°F for about 20 minutes until they're slightly blistered and caramelized. Once done, I set them aside while everything else comes together.

24. Cook the : Chicken
25. While the tomatoes roast, I season the thinly sliced chicken breasts with salt, smoked paprika, and Italian seasoning. I heat a little olive oil in a large skillet over medium heat and sauté the chicken until golden brown and cooked through - about 5 minutes per side depending on thickness. After letting the chicken rest for a few minutes, I slice it into bite-sized pieces.

SWAPS & NOTES

: Bright and zesty : The lemon cuts through the richness and keeps every bite refreshing.

Creamy without being heavy : Burrata brings luxurious creaminess without weighing down the dish.

Layered flavors : Roasted tomatoes, toasted pine nuts, fresh basil, and buttery garlic sauce create a symphony of textures and tastes.

Simple but sophisticated : Even though the steps are easy, the final dish feels like something you'd get at a fancy Italian trattoria.

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

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