

This Lemon Garlic Chicken Pasta Is Buttery, Creamy, and Bursting with Flavor

Lemon Garlic Butter Chicken with Creamy Parmesan Linguine



TIME
7 min

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INGREDIENTS

4 boneless, skinless chicken breasts

2 tablespoons olive oil

Salt and pepper to taste

4 cloves garlic, minced

$\frac{1}{2}$ cup chicken broth

Juice of 1 lemon

4 tablespoons unsalted butter

1 pound linguine

1 cup heavy cream

1 cup grated Parmesan cheese

Chopped parsley, for garnish

Ingredient Notes & Swaps:

Chicken: Thin-sliced breasts or chicken thighs also work well.

Lemon: Fresh lemon juice makes all the difference-don't use bottled.

Parmesan: Use fresh grated Parmesan (not pre-shredded) for the smoothest sauce.

Linguine: Feel free to swap in fettuccine, spaghetti, or even penne.

Step-by-Step Instructions:

Season & Sear the Chicken Season chicken with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Cook chicken 6-7 minutes per side until golden and fully cooked. Set aside.

Make the Lemon Garlic Butter Sauce In the same skillet, reduce heat to medium. Add minced garlic

and cook for 1-2 minutes. Deglaze with chicken broth and lemon juice, scraping up browned bits.

Add Butter & Simmer Stir in butter until melted and sauce is smooth. Return chicken to pan, spoon sauce over, and keep warm on low heat.

Cook the Pasta Meanwhile, boil linguine in salted water until al dente. Drain and set aside.

Make the Creamy Parmesan Sauce In a separate saucepan, heat heavy cream over medium heat. When it begins to simmer, stir in Parmesan cheese until smooth and thickened.

Combine Pasta & Sauce Toss the cooked linguine in the Parmesan sauce until evenly coated.

Plate & Serve Serve chicken over a bed of creamy Parmesan linguine. Spoon extra lemon garlic sauce over top and garnish with chopped parsley.

Tips for Success:

Pound chicken to even thickness before cooking for consistent results.

Don't boil the cream sauce-just simmer gently to prevent curdling.

Prep in stages: Cook pasta and make the sauce while the chicken rests for an efficient flow.

Serving Suggestions & Pairings:

A crisp green salad or roasted asparagus

A light beverage like Blueberry Lemonade

Garlic bread or a crusty baguette

A light chicken side like A Tangy Chicken Salad for next-day leftovers

Storage & Leftover Tips:

Refrigerate: Store leftovers in an airtight container for up to 3 days.

DIRECTIONS

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7. Plate & : Serve Serve chicken over a bed of creamy Parmesan linguine. Spoon extra lemon garlic sauce over top and garnish with chopped parsley.
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9. Don't boil the cream sauce-just simmer gently to prevent curdling.
10. Prep in stages: Cook pasta and make the sauce while the chicken rests for an efficient flow.
11. Serving Suggestions & Pairings: Pair this creamy, citrusy dish with:

12. A crisp green salad or roasted asparagus
13. A light beverage like : Blueberry Lemonade
14. Garlic bread or a crusty baguette
15. A light chicken side like A : Tangy Chicken Salad for next-day leftovers
16. Storage & Leftover Tips: Refrigerate: Store leftovers in an airtight container for up to 3 days.
17. Reheat : Gently: Warm pasta and chicken in a skillet with a splash of milk or cream.
18. Not freezer-friendly: Cream sauces can separate when thawed, so enjoy it fresh!
19. More Recipes You'll Love: Looking for more comforting chicken or pasta dinners? Try these:
20. Classic : Spaghetti - an all-time classic
21. Chicken : Enchiladas - saucy and cheesy
22. Dorito : Casserole - a flavor-packed favorite
23. Tangy : Chicken Salad - for a lighter follow-up meal
24. Blueberry : Lemonade - ideal for a zesty refresh
25. Final Thoughts: This Lemon Garlic Butter Chicken with Creamy Parmesan Linguine is a show-stopper that doesn't require any fancy techniques. It brings together the best of both worlds: buttery, golden chicken and rich, garlicky pasta. Whether you're trying to impress or just craving something comforting and crave-worthy, this dish delivers.

SWAPS & NOTES

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