

This Zesty Chicken Linguine Is a Weeknight Dinner Win

Lemon Garlic Butter Chicken Bites with Savory Parmesan Linguine - Creamy, Zesty, Comforting



TIME
30 min

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INGREDIENTS

Serves 2-4:

1 lb boneless, skinless chicken breast, cut into bite-sized pieces

Zest and juice of 1 lemon

$\frac{1}{2}$ tsp Italian seasoning

8 oz linguine

2 tbsp butter

$\frac{3}{4}$ cup grated Parmesan cheese

Salt and pepper, to taste

Optional: Extra lemon zest, parsley, or red pepper flakes for garnish

DIRECTIONS

1. Marinate the Chicken: In a bowl, toss the chicken pieces with lemon zest, lemon juice, Italian seasoning, salt, and pepper.
2. Let marinate for 15-20 minutes while you prep the pasta.
3. Cook the Pasta: Bring a pot of salted water to a boil.
4. Cook linguine according to package directions until al dente.
5. Drain and set aside, reserving ... cup of pasta water.
6. Cook the Chicken: In a large skillet, melt butter over medium heat.
7. Add chicken and cook for 5-7 minutes, stirring occasionally, until golden and cooked through.
8. Reduce heat to low.
9. Finish the Dish: Add Parmesan cheese to the skillet and stir until melted and creamy. Add a splash of pasta water if needed to loosen.
10. Toss in the cooked linguine, mixing well until pasta is fully coated.
11. Serve: Plate the pasta and top with extra lemon zest, Parmesan, or parsley.
12. Serve immediately while hot and creamy.

SWAPS & NOTES

: zesty lemon , savory garlic butter , and melty Parmesan .

The chicken is marinated for maximum flavor, then pan-seared until golden.

Toss it with buttery pasta and a generous dusting of Parmesan, and you've got a creamy, crave-worthy pasta dish with just the right amount of zing.

It comes together in under 30 minutes -no oven, no fuss, just

fast and flavorful.

TIPS FOR SUCCESS

Don't overcook the chicken -small bites cook fast and stay juicier when you sear them quickly.

Use freshly grated Parmesan for best melt and flavor.

A splash of reserved pasta water helps bring everything together and makes the sauce silky.

For meal prep, store chicken and pasta separately and combine when reheating.

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

Original recipe: <https://chefmaniac.com/this-zesty-chicken-linguine-is-a-weeknight-dinner-win/>