

Lemon Garlic Butter Chicken with Creamy Parmesan Linguine - Elegant Comfort Food

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TIME
1 min

TEMP
165°F

PRINT
Recipe Card

SAVE
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INGREDIENTS

4 boneless, skinless chicken breasts

1/4 cup butter

4 cloves garlic, minced

1 lemon, juiced and zested

Salt and pepper, to taste

1/2 cup chicken broth

1 cup heavy cream

1 cup grated parmesan cheese

8 oz linguine pasta

Fresh parsley, chopped for garnish

Ingredient Notes & Swaps:

Chicken: Slice or pound chicken for faster, more even cooking.

Linguine: Any long pasta works-try fettuccine or tagliatelle.

Lemon: Use fresh lemon juice for the best flavor. Add extra zest for more brightness.

Parmesan: Use freshly grated for the best melt and taste-avoid pre-shredded.

Instructions:

Season chicken: Sprinkle salt and pepper on both sides of the chicken breasts.

Sear in garlic butter: Melt butter in a large skillet over medium-high heat. Add garlic and sauté for 1 minute. Add chicken and sear for 5-6 minutes per side, until golden brown and cooked through.

Add lemon: Squeeze fresh lemon juice over the chicken and sprinkle with zest.

Simmer with broth: Pour in chicken broth and simmer for 5 minutes to infuse flavor.

Boil pasta: Meanwhile, cook linguine in salted water until al dente. Drain and set aside.

Make sauce: Remove chicken from skillet. Add heavy cream to the same pan and bring to a simmer. Stir in parmesan cheese until melted and creamy.

Combine: Toss cooked linguine in the cream sauce until well coated.

Serve: Slice chicken and place over the pasta. Garnish with chopped parsley and serve hot.

Tips for Success:

Use a meat thermometer to ensure the chicken hits 165°F without overcooking.

Deglaze the skillet with the broth to capture all those golden garlic bits.

Thin out the sauce with a little reserved pasta water if it gets too thick.

Double the cream and cheese if you love a super saucy pasta.

Serving Suggestions & Pairings:

Pair with a refreshing glass of Blueberry Lemonade to complement the citrusy notes.

Add a scoop of Beer Cheese Dip for a cheesy starter.

Serve alongside Crockpot Nacho Dip for your next casual dinner party.

Want to double down on comfort? Add a serving of Instant Pot Lasagna.

Or pair it with Chicken Enchiladas for a flavor-packed Italian-Tex-Mex fusion dinner spread.

DIRECTIONS

1. **Season chicken:** Sprinkle salt and pepper on both sides of the chicken breasts.
2. **Sear in garlic butter:** Melt butter in a large skillet over medium-high heat. Add garlic and sauté for 1 minute. Add chicken and sear for 5-6 minutes per side, until golden brown and cooked through.
3. **Add lemon:** Squeeze fresh lemon juice over the chicken and sprinkle with zest.
4. **Simmer with broth:** Pour in chicken broth and simmer for 5 minutes to infuse flavor.
5. **Boil pasta:** Meanwhile, cook linguine in salted water until al dente. Drain and set aside.
6. **Make sauce:** Remove chicken from skillet. Add heavy cream to the same pan and bring to a simmer. Stir in parmesan cheese until melted and creamy.
7. **Combine:** Toss cooked linguine in the cream sauce until well coated.
8. **Serve:** Slice chicken and place over the pasta. Garnish with chopped parsley and serve hot.
9. **Tips for Success:** Use a meat thermometer to ensure the chicken hits 165°F without overcooking.
10. **Deglaze the skillet** with the broth to capture all those golden garlic bits.
11. **Thin out the sauce** with a little reserved pasta water if it gets too thick.
12. **Double the cream and cheese** if you love a super saucy pasta.
13. **Serving Suggestions & Pairings:** This dish is beautifully balanced on its own, but it also pairs wonderfully with light appetizers and drinks:

14. Pair with a refreshing glass of : Blueberry Lemonade to complement the citrusy notes.
15. Add a scoop of : Beer Cheese Dip for a cheesy starter.
16. Serve alongside : Crockpot Nacho Dip for your next casual dinner party.
17. Want to double down on comfort? Add a serving of Instant Pot Lasagna.
18. Or pair it with : Chicken Enchiladas for a flavor-packed Italian-Tex-Mex fusion dinner spread.
19. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
20. Reheat gently in a skillet with a splash of cream or broth.
21. Freezing: Not recommended due to dairy-based sauce-fresh is best.
22. More Recipes You'll Love: Instant Pot Lasagna - Another rich, creamy pasta that's fast and satisfying.
23. Chicken : Enchiladas - Great for batch cooking and freezer-friendly.
24. Beer : Cheese Dip - Bold, creamy, and perfect for sharing.
25. Blueberry : Lemonade - A citrusy sip that matches the lemon garlic profile.

SWAPS & NOTES

& Swaps Chicken : Slice or pound chicken for faster, more even cooking.

Linguine : Any long pasta works-try fettuccine or tagliatelle.

Lemon : Use fresh lemon juice for the best flavor.

Parmesan : Use freshly grated for the best melt and taste-avoid pre-shredded.

TIPS FOR SUCCESS

Use a meat thermometer to ensure the chicken hits 165°F without overcooking.

Deglaze the skillet with the broth to capture all those golden garlic bits.

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

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