

Garlic Butter Chicken with Lemon Parmesan Pasta: Easy & Elegant Dinner

Garlic Butter Chicken with Lemon Parmesan Pasta



TIME
3-4 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this elegant and flavorful dish:

DIRECTIONS

1. preparation.
2. Ingredients
3. Here's what you'll need to create this elegant and flavorful dish:
4. For the : Garlic Butter Chicken:
5. boneless, skinless chicken breasts
6. , sliced horizontally into 1/2-inch thick cutlets
7. 1 tablespoon
8. 1/2 teaspoon
9. 1/4 teaspoon
10. black pepper
11. 1/4 cup (1/2 stick)
12. unsalted butter
13. 4-5 cloves
14. chicken broth
15. dry white wine
16. 1 tablespoon fresh
17. , chopped (for sauce, plus more for garnish)
18. For the : Lemon Parmesan Pasta:
19. 2 tablespoons
20. lemon zest
21. (from 1-2 lemons)
22. 2 tablespoons fresh
23. lemon juice
24. grated Parmesan cheese
25. , plus more for serving

SWAPS & NOTES

Chicken: Chicken breasts sliced into thinner cutlets cook quickly and absorb flavor well.

Thighs are also a great option and tend to stay juicier.

Ensure chicken is patted dry for a good sear.

Pasta: Linguine or spaghetti are great for coating with the sauce, but any long pasta or even short pasta like penne or rotini would work.

TIPS FOR SUCCESS

Pat Chicken Dry: Essential for getting that beautiful golden-brown sear on the chicken, which adds flavor.

Don't Overcrowd Skillet: Sear chicken in batches if needed to ensure proper browning and even cooking.

Fresh Garlic & Lemon: These are the stars of the dish!

Freshly minced garlic and freshly zested/squeezed lemon make a huge difference in flavor.

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-with-lemon-parmesan-pasta-easy-elegant-dinner/>