



# Easy Cowboy Butter Chicken Linguine

## The Sizzle That Started It All

The first time I made **Easy Cowboy Butter Chicken Linguine**, the smell of garlic and smoked paprika filled my tiny kitchen. My neighbor knocked to ask what was cooking—her nose led her right to my door. **Ever wondered how you could turn basic chicken and pasta into something unforgettable?** That's the magic of a rich, buttery sauce with a kick. One bite, and I knew this dish would stick around.

## My Butter-Splattered Beginner's Luck

My first try, I forgot to reserve pasta water—the sauce turned gluey. I salvaged it with extra broth and a laugh. **Home cooking isn't about**

**perfection; it's about the messy joy of creating.** Now I keep a mug near the stove just for pasta water. Mistakes teach us more than flawless recipes ever could.

## Why This Dish Dances on Your Tongue

- The **creamy Dijon sauce** clings to every noodle, thanks to that Parmesan melt.
- **Smoked paprika and cayenne** add warmth without overwhelming—like a cozy campfire in your bowl. Which flavor combo surprises you most—the lemon's zing or the red pepper's slow burn? Share your pick below!

## A Dish With Boots (and Butter) On the Ground

This recipe nods to cowboy cuisine—hearty, fast, and packed with flavor. Ranch hands needed meals that stuck to their ribs. \*Did you know?\* Adding mustard to butter sauces dates back to 1800s chuckwagons. The **chicken broth and cream** combo? Pure comfort, no matter your zip code.

Try swapping linguine for fettuccine—or would you keep it classic? Drop your twist in the comments!





## Easy Cowboy Butter Chicken Linguine

**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Boneless, skinless chicken breasts	2	Cubed
Linguine pasta	8 oz	
Olive oil	1 tbsp	
Butter	1 tbsp	
Garlic powder	1 tsp	
Onion powder	1 tsp	
Smoked paprika	½ tsp	
Cayenne pepper	¼ tsp	Optional
Salt and pepper	To taste	
Crushed red pepper flakes	½ tsp	Optional
Unsalted butter	½ cup	Softened
Fresh parsley	2 tbsp	Chopped
Lemon juice	1 tbsp	
Grated Parmesan cheese	¼ cup	
Chicken broth	¼ cup	
Heavy cream	¼ cup	
Dijon mustard	1 tbsp	

**Easy Cowboy Butter Chicken Linguine****Step 1**

See also Eggless Crème Brûlée

Boil linguine in salted water until al dente. Save ¼ cup pasta water before draining. Salty water boosts flavor. (Hard-learned tip: Undercook

pasta slightly—it finishes in the sauce.)

**Step 2** Season chicken with spices, then cook in oil until golden. Set aside. Keep heat medium-high for crisp edges. \*Fun fact: Smoked paprika adds a campfire kick.\*

**Step 3** Melt butter, add broth, cream, mustard, and red pepper. Simmer until thick. Stir often to prevent burning. **What's your go-to pasta sauce thickener? Share below!**

**Step 4** Toss chicken and pasta in sauce. Mix in Parmesan, parsley, and lemon. Add pasta water if too sticky. Serve hot with extra cheese.

**Cook Time:** 25 minutes **Total Time:** 40 minutes **Yield:** 4 servings  
**Category:** Dinner, Pasta

## 3 Twists on Cowboy Linguine

**Vegetarian** Swap chicken for mushrooms and white beans. Hearty and rich.

**Spicy** Double the cayenne and red pepper flakes. Fire lovers rejoice.

**Seasonal** Add roasted butternut squash in fall. Sweet and savory balance.

**Which twist would you try first? Vote in the comments!**

## Serving & Sipping Ideas

Pair with garlic bread or a crisp green salad. Crunchy sides work best.

Drink options: Iced tea (non-alcoholic) or a chilled Chardonnay

(alcoholic). Both cut the richness.

**Which would you choose tonight?**

## Storing and Reheating Tips

Keep leftovers in the fridge for up to 3 days. Use airtight containers to lock in flavor. Freeze portions for busy weeks—thaw overnight before reheating. \*Fun fact\*: Pasta water keeps sauces creamy when rewarmed. Batch-cook the chicken and sauce separately for quick weeknight meals.

Why this matters: Proper storage saves time and reduces waste. Ever tried freezing this dish? Share your tips below!

See also [Chicken Cobbler](#)

## Common Issues and Fixes

Sauce too thin? Simmer longer or add extra Parmesan. Chicken dry? Cook it just until golden—overcooking toughens it. Pasta sticky? Toss it with a splash of olive oil after draining. **Easy cowboy butter chicken linguine** should be creamy, not gloppy. Taste as you go to adjust seasonings.

Why this matters: Small tweaks make big differences. Did you face other issues? Comment your fixes!

## Your Questions Answered

**Q: Can I make this gluten-free?** A: Swap linguine for gluten-free pasta—check labels on mustard and broth.

**Q: How far ahead can I prep this?** A: Cook chicken and sauce 1 day early. Reheat gently with extra broth.

**Q: What's a lighter cream swap?** A: Try half-and-half or coconut milk for a **creamy cowboy chicken pasta** twist.

**Q: Can I double the recipe?** A: Yes! Use a bigger skillet to avoid overcrowding the chicken.

**Q: No smoked paprika?** A: Regular paprika works, but add a pinch of cumin for depth.

## Final Thoughts

This **buttery chicken linguine** is a weeknight hero. My grandkids beg for seconds every time. Tag **Savory Discovery** on Pinterest with your creations. Happy cooking! —Elowen Thorn.

P.S. Poll: Favorite add-in? Mushrooms, spinach, or sun-dried tomatoes?



You need to try !



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