



Golden Garlic Butter Chicken Linguine



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Introduction

Golden Garlic Butter Chicken with Creamy Parmesan Linguine is a delightful fusion of flavors that is sure to impress your taste buds. This dish brings together tender chicken bathed in a rich garlic butter sauce, served over a bed of creamy Parmesan linguine. Perfect for a cozy dinner or a special occasion, this recipe creates a comforting meal that is both simple and luxurious.

Detailed Ingredients with measures

Chicken breasts – 2 pieces
Salt – to taste
Pepper – to taste
Olive oil – 2 tablespoons
Butter – 5 tablespoons
Minced garlic – 4 cloves
Chicken broth – 1 cup
Heavy cream – 1 cup
Grated Parmesan cheese – 1 cup
Linguine pasta – 8 ounces
Fresh parsley – for garnish

Prep Time

Preparation time for this recipe is approximately 10 minutes.

Cook Time, Total Time, Yield

The cooking time is around 20 minutes, making the total time for this recipe about 30 minutes. This dish yields 2 servings, perfect for a dinner for two or a delightful lunch.



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Detailed Directions and Instructions

Prepare the Chicken

Start by seasoning the chicken breasts with salt and pepper on both sides.

Cook the Chicken

Heat a large skillet over medium heat and add a tablespoon of olive oil. Once hot, add the chicken breasts and cook for 6-7 minutes on each side until golden and cooked through. Remove the chicken from the skillet and set aside.

Add Garlic and Butter

In the same skillet, melt 4 tablespoons of butter. Add minced garlic and sauté for about 1 minute until fragrant.

Incorporate the Cream

Slowly pour in 1 cup of heavy cream while stirring continuously. Let it simmer for a few minutes until it thickens slightly.

See also Pumpkin Potato Dumplings

Add Parmesan Cheese

Stir in 1 cup of grated Parmesan cheese until it is fully melted and the sauce is creamy.

Toss in the Pasta

Meanwhile, cook the linguine according to package instructions. Drain the pasta and add it to the skillet with the creamy sauce. Toss until the pasta is well coated.

Combine with Chicken

Slice the cooked chicken and place it on top of the pasta. Drizzle any remaining sauce over the chicken.

Garnish and Serve

Garnish with chopped parsley and additional Parmesan cheese if desired. Serve hot.

Notes

Chicken Alternatives

You can substitute chicken breasts with thighs for a juicier option.

Pasta Variations

Feel free to use any pasta shape you prefer, such as fettuccine or penne.

Storage Instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Reheating Tips

Reheat gently on the stovetop or in the microwave, adding a splash of cream to loosen the sauce if needed.



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Cook techniques

Pan-Searing

This technique involves cooking the chicken over high heat in a skillet with butter to achieve a golden-brown crust. It enhances the flavor and helps to keep the meat juicy.

Deglazing

After searing the chicken, deglaze the skillet with broth to lift the browned bits off the bottom. This adds depth of flavor to the sauce and ensures none of the flavorful residue is lost.

Emulsifying

When combining the butter and parmesan with the sauce, emulsifying is key to creating a creamy consistency. This process ensures that the fats blend smoothly, resulting in a luxurious sauce.

See also [Creamy Velveeta Beef Stroganoff with Penne Pasta](#)

Pasta Cooking

Boiling the linguine to al dente is crucial. It should be slightly firm when bitten, allowing it to absorb the sauce without becoming mushy.

FAQ

Can I use other types of pasta for this recipe?

Yes, you can substitute linguine with other pasta types such as fettuccine, spaghetti, or penne.

What can I use instead of chicken?

You can use shrimp, turkey, or a plant-based protein alternative if desired.

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.

Can I make this dish ahead of time?

While it's best served fresh, you can prepare the garlic butter sauce in advance. Cook the chicken and pasta just before serving.

Is there a way to make this dish lighter?

You can use less butter and a lower-fat cream option while still maintaining flavor with herbs and spices.



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Conclusion

The Golden Garlic Butter Chicken with Creamy Parmesan Linguine is a delightful dish that combines rich flavors and a creamy texture, making it perfect for a comforting meal. The harmony of garlic butter with the savory notes of parmesan and the tender chicken ensures that every bite is satisfying. Whether enjoyed on a cozy night in or as a special

dinner, this recipe represents a beautiful balance of simplicity and indulgence.

More recipes suggestions and combination

Garlic Parmesan Shrimp Pasta

Indulge in a seafood twist by replacing chicken with shrimp. The garlic and parmesan sauce pairs wonderfully with linguine, creating a similarly rich and comforting pasta dish.

Creamy Mushroom Chicken

For a vegetarian alternative, use mushrooms instead of chicken, and serve it over the same creamy parmesan linguine for a delightful earthiness.

See also Hot Fudge Cake

Lemon Herb Grilled Chicken

Add a refreshing citrus twist by marinating the chicken in lemon juice and herbs before grilling. Serve alongside a simple side of linguine and olive oil.

Spinach and Ricotta Stuffed Shells

Swap out the linguine for stuffed pasta shells filled with a creamy spinach and ricotta mixture, topped with garlic butter sauce for a comforting twist.

One-Pan Chicken Alfredo

Combine the elements of the original recipe into a one-pan chicken

alfredo, where everything cooks together for a quick and easy weeknight meal.

Cauliflower Gnocchi with Brown Butter and Sage

Consider a gluten-free option by using cauliflower gnocchi tossed in a brown butter and sage sauce for a nutty flavor profile that complements rich, savory dishes.

Caprese Chicken Bake

Create a vibrant dish by topping chicken breasts with mozzarella cheese, tomatoes, and fresh basil, then bake until bubbly and serve over linguine for a fresh taste.





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