



Lemon Garlic Butter Chicken Linguine

Introduction

Lemon Garlic Butter Chicken Parmesan Linguine is a delightful dish that brings together tender chicken, rich garlic butter, and the zesty brightness of lemon, all topped with grated Parmesan cheese. This recipe provides a comforting and flavorful pasta meal that is perfect for a weeknight dinner or special occasions. By combining these pantry staples with vibrant flavors, you'll create a dish that is not only delicious but also visually appealing.

Detailed Ingredients with measures

Chicken breast – 2 pieces
Linguine pasta – 8 ounces
Garlic – 4 cloves, minced
Butter – 4 tablespoons
Lemon juice – 1/4 cup
Chicken broth – 1/2 cup
Parmesan cheese – 1/2 cup, grated
Olive oil – 2 tablespoons
Salt – to taste
Pepper – to taste
Fresh parsley – for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes
Total Time: 45 minutes
Yield: Serves 4



Detailed Directions and Instructions

Step 1: Prepare the Chicken

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

Step 2: Cook the Chicken

In a large skillet, heat olive oil over medium-high heat. Once hot, add the chicken and cook for about 7-8 minutes on each side, or until golden brown and fully cooked. Remove from the skillet and set aside.

Step 3: Make the Lemon Garlic Butter Sauce

In the same skillet, reduce the heat to medium. Add butter, minced garlic, and lemon juice. Stir for about 1-2 minutes until the garlic is fragrant.

Step 4: Add Cooking Liquid

Pour in chicken broth and bring the mixture to a simmer. Let it cook for another 2-3 minutes.

See also [White Chocolate Blueberry Cheesecake](#)

Step 5: Incorporate Parmesan Cheese

Add grated Parmesan cheese to the sauce, whisking until it is fully melted and combined.

Step 6: Cook the Linguine

While the sauce is simmering, cook the linguine according to package instructions in a separate pot. Drain and set aside.

Step 7: Combine Chicken and Linguine

Slice the cooked chicken and place it back in the skillet with the sauce. Add the cooked linguine and toss everything together to coat.

Step 8: Serve

Serve hot, garnishing with chopped parsley and additional Parmesan if desired.

Notes

Note 1:

You can substitute chicken breasts with thighs if preferred.

Note 2:

Adjust the amount of garlic according to your taste preference.

Note 3:

For a lighter version, use olive oil instead of butter.

Note 4:

Feel free to add vegetables like spinach or cherry tomatoes for extra flavor and nutrients.

Note 5:

Store leftovers in an airtight container in the refrigerator for up to three days.

Cook techniques

Pan-searing

Pan-searing chicken helps achieve a golden-brown crust while locking in the juices, enhancing the overall flavor of the dish.

Deglazing

After searing the chicken, deglaze the pan by adding liquid to scrape up the flavorful brown bits, creating a rich base for your sauce.

Simmering

Simmering the sauce allows the flavors to meld together, creating a cohesive and delicious accompaniment for the chicken and pasta.

Emulsifying

Emulsifying the butter with the sauce helps create a smooth, glossy texture, enhancing the richness of the dish.

Cooking Pasta Al Dente

Cooking the linguine until al dente ensures that it retains a slight bite, which pairs wonderfully with the sauce.

See also [Eggless Chocolate Cookie Cups with Cold Coffee](#)

Garnishing

Adding freshly chopped parsley and grated parmesan on top of the dish enhances both the visual appeal and flavor.

FAQ

Can I use other types of pasta?

Yes, you can substitute linguine with other pasta types like fettuccine, spaghetti, or penne based on your preference.

Is it possible to make this dish gluten-free?

Absolutely! Simply use gluten-free pasta and ensure that any other ingredients, such as broth, are gluten-free.

Can I use chicken thighs instead of breasts?

Yes, chicken thighs can be used as a flavorful alternative, requiring similar cooking times for best results.

How do I store leftovers?

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

Can I make the sauce ahead of time?

Yes, you can prepare the sauce in advance and store it in the fridge. Reheat it before combining it with fresh pasta and chicken.

Conclusion

This Lemon Garlic Butter Chicken Parmesan Linguine is a delightful dish that combines the zesty flavor of lemon with rich garlic and buttery goodness, all complemented by tender chicken and savory parmesan. It's a perfect balance of tastes and textures that will satisfy your cravings and impress your guests. Simple to prepare, it makes for a wonderful weeknight meal or a special occasion dish.

More recipes suggestions and combination

Garlic Butter Shrimp Pasta

Enjoy a similar garlic butter sauce with succulent shrimp, tossed in your favorite pasta for a quick and flavorful dish.

Chicken Alfredo with Broccoli

A creamy alfredo sauce combined with chicken and fresh broccoli makes for a comforting and delicious meal that pairs wonderfully with any pasta.

See also 4-Ingredient Chocolate Cookies

Lemon Herb Grilled Salmon

For a lighter option, try grilling salmon with lemon and herbs, serving it over a bed of sautéed vegetables or quinoa.

Vegetable Stir-Fry with Garlic Soy Sauce

A vibrant mix of seasonal vegetables quickly stir-fried in a garlic and soy sauce blend offers a refreshing and healthy meal.

Pesto Pasta Salad

A delightful cold pasta salad that incorporates pesto, cherry tomatoes, mozzarella, and spinach, perfect for picnics or gatherings.

Chicken Piccata with Capers

This classic dish features chicken lightly breaded and sautéed, finished with a caper and lemon sauce, served with a side of pasta or rice.

