



# Lemon Garlic Butter Chicken with Parmesan Linguine

## Introduction

Lemon Garlic Butter Chicken Bites with Savory Parmesan Linguine is a delightful dish that combines tender chicken bites in a rich lemon garlic butter sauce with creamy Parmesan linguine. This recipe is perfect for a family dinner or a special occasion, offering a burst of flavors that will leave your guests asking for more.

## Detailed Ingredients with Measures

For the Chicken Bites: 1 lb (450g) boneless, skinless chicken breasts,

cut into bite-sized pieces 2 tbsp all-purpose flour 1 tsp garlic powder 1 tsp paprika Salt and pepper to taste 2 tbsp unsalted butter 2 tbsp olive oil 4 cloves garlic, minced Juice of 1 lemon 1 tbsp fresh parsley, chopped (optional for garnish) For the Parmesan Linguine: 12 oz (340g) linguine pasta 2 tbsp unsalted butter 3 cloves garlic, minced 1 cup heavy cream 1 cup grated Parmesan cheese Zest of 1 lemon Salt and pepper to taste

## Prep Time

15 minutes

## Cook Time

20 minutes

## Total Time

35 minutes

## Yield

Serves 4

## Instructions

Prepare the Chicken Bites: 1. In a bowl, combine the flour, garlic powder, paprika, salt, and pepper. Toss the chicken pieces in the mixture until well coated. 2. Heat olive oil and butter in a large skillet over medium heat. 3. Add the chicken bites and cook for 4-5 minutes per side, until golden and cooked through. Remove from the skillet and set aside. 4. In the same skillet, add minced garlic and sauté for 30 seconds until fragrant. 5. Pour in the lemon juice and scrape the bottom of the pan to deglaze. Simmer for 1 minute. 6. Return the chicken to the skillet and toss in the lemon butter sauce until well coated. Sprinkle with parsley, if desired. Prepare the Parmesan Linguine: 1. Cook the linguine according to package instructions. Drain, reserving  $\frac{1}{2}$  cup of pasta water. 2. In a large skillet, melt butter over medium heat and sauté minced garlic for 30 seconds. 3. Pour in the heavy cream and bring to a gentle simmer. Stir in Parmesan cheese until melted and smooth. 4. Add lemon zest and season with salt and pepper to taste. 5. Toss the cooked linguine in the sauce, adding reserved pasta water if needed to achieve the desired consistency.

See also Mini Fruit Pizzas Recipe for a Delicious Dessert

## Combine and Serve

1. Serve the chicken bites over the creamy Parmesan linguine. 2. Garnish with additional Parmesan cheese and fresh parsley, if desired.

## Serving and Storage Tips

Serving: This dish is best served fresh and hot. Pair it with a crisp side salad or roasted vegetables for a balanced meal. Storage: Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave, adding a splash of

water or cream to refresh the sauce.

## Frequently Asked Questions

1. Can I use chicken thighs instead of chicken breasts? Yes, chicken thighs are a great alternative. They are juicier and equally delicious in this recipe. 2. What can I substitute for heavy cream? You can use half-and-half or a mix of milk and cream cheese for a lighter version of the sauce. 3. Can I make this recipe gluten-free? Absolutely! Use gluten-free flour for the chicken bites and substitute gluten-free pasta for the linguine. 4. How can I add a spicy kick to this dish? Add a pinch of red pepper flakes to the lemon butter sauce or the Parmesan linguine for a bit of heat. Enjoy preparing and savoring this flavorful dish!

## Detailed Directions and Instructions

### **Prepare the Chicken Bites:**

1. In a bowl, combine the flour, garlic powder, paprika, salt, and pepper. Toss the chicken pieces in the mixture until well coated. 2. Heat olive oil and butter in a large skillet over medium heat. 3. Add the chicken bites and cook for 4-5 minutes per side, until golden and cooked through. Remove from the skillet and set aside. 4. In the same skillet, add minced garlic and sauté for 30 seconds until fragrant. 5. Pour in the lemon juice and scrape the bottom of the pan to deglaze. Simmer for 1 minute. 6. Return the chicken to the skillet and toss in the lemon butter sauce until well coated. Sprinkle with parsley, if desired.

### **Prepare the Parmesan Linguine:**

1. Cook the linguine according to package instructions. Drain, reserving  $\frac{1}{2}$  cup of pasta water. 2. In a large skillet, melt butter over medium heat

and sauté minced garlic for 30 seconds. 3. Pour in the heavy cream and bring to a gentle simmer. Stir in Parmesan cheese until melted and smooth. 4. Add lemon zest and season with salt and pepper to taste. 5. Toss the cooked linguine in the sauce, adding reserved pasta water if needed to achieve the desired consistency.

See also Green Apple Caramel Swirl Fudge

### **Combine and Serve:**

1. Serve the chicken bites over the creamy Parmesan linguine. 2. Garnish with additional Parmesan cheese and fresh parsley, if desired.

## **Notes**

### **Serving:**

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### **Storage:**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave, adding a splash of water or cream to refresh the sauce.

### **Can I use chicken thighs instead of chicken breasts?**

Yes, chicken thighs are a great alternative. They are juicier and equally delicious in this recipe.

### **What can I substitute for heavy cream?**

You can use half-and-half or a mix of milk and cream cheese for a lighter version of the sauce.

**Can I make this recipe gluten-free?**

Absolutely! Use gluten-free flour for the chicken bites and substitute gluten-free pasta for the linguine.

**How can I add a spicy kick to this dish?**

Add a pinch of red pepper flakes to the lemon butter sauce or the Parmesan linguine for a bit of heat.

## **Cook Techniques**

**Coating Chicken Bites**

To ensure the chicken bites are flavorful and have a nice texture, coat them evenly with the flour and seasoning mixture. This adds both flavor and a slight crispiness when cooked.

**Sautéing Garlic**

When sautéing garlic, be careful not to burn it. Cooking for about 30 seconds until fragrant should be sufficient. This technique enhances the overall flavor of the dish.

**Deglazing the Pan**

After cooking the chicken, deglaze the skillet with lemon juice. This technique helps lift the flavorful bits stuck to the pan, creating a more robust sauce.

**Cooking Pasta**

Cook the linguine according to package instructions until al dente. It is essential to reserve some pasta water, as it can help adjust the sauce's

consistency later.

### **Creating a Creamy Sauce**

When making the Parmesan sauce, combine the heavy cream and Parmesan gently over medium heat. This prevents the cheese from clumping and allows for a smooth, creamy texture.

See also No Bake Chocolate Caramel Cheesecake Bites

## **FAQ**

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### **How can I add a spicy kick to this dish?**

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## Conclusion

The Lemon Garlic Butter Chicken Bites with Savory Parmesan Linguine is a delightful combination of flavors that brings together succulent chicken and creamy pasta, making it a great choice for any meal. The zesty lemon and rich garlic butter sauce elevate the dish, while the Parmesan linguine provides a comforting and satisfying base. Whether for a special occasion or a weeknight dinner, this recipe is sure to impress and satisfy your taste buds.

### **Chicken Piccata with Capers**

A classic Italian dish featuring chicken breasts sautéed in a lemon and caper sauce, served over a bed of linguine or rice for a lighter option.

### **Garlic Butter Shrimp with Zucchini Noodles**

For a low-carb alternative, try swapping out the linguine for zucchini noodles and adding garlic butter shrimp, which pairs wonderfully with the lemon and garlic flavors.

### **Lemon Herb Grilled Salmon**

Grilled salmon marinated in a lemon herb mix complements the lemon garlic sauce beautifully, served alongside creamy mashed potatoes or a fresh salad.

### **Spaghetti Aglio e Olio**

A simple yet flavorful dish made with spaghetti, garlic, olive oil, and red pepper flakes, which can be enhanced with the chicken bites for a heartier meal.



## **Chicken Alfredo with Broccoli**

Creamy Alfredo sauce made with Parmesan cheese served over fettuccine and topped with sautéed chicken and steamed broccoli for added nutrition and flavor.

## **Lemon Garlic Roasted Vegetables**

A perfect side dish, these roasted vegetables seasoned with lemon and garlic can accompany the chicken bites, providing a burst of flavor and color on your plate.





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