



# Spicy Garlic Butter Chicken Pasta

## The Best Smell in the World

My kitchen smells amazing right now. It is the smell of garlic and chicken sizzling. It feels warm and happy.

I think good smells build the best memories. They make a house feel like a home. Doesn't that smell amazing when you start cooking?

## A Little Story About Spice

My grandson used to say he hated spicy food. One day, he tried this pasta. He was so surprised. He asked for a second plate!

I still laugh at that. It taught me a little lesson. Sometimes, we are scared to try new things. But a little adventure can be delicious.

## Why We Brown the Chicken

Do not rush the chicken in the pan. Let it get a golden-brown color. This is not just for looks.

Browning the chicken adds so much flavor. Those little brown bits left in the pan are flavor gold. We will use them for our sauce later. This matters because it makes a simple dish taste special.

## The Secret Sauce

The magic is in the cowboy butter. It is just butter with herbs and spices. It makes everything taste rich and wonderful.

When you add the cream, scrape up those brown bits. You are making the sauce with all the chicken's flavor. Fun fact: This scraping process is called deglazing. It is a chef's secret for a tasty sauce.

## Bringing It All Together

Now, add the pasta and chicken back to the pan. Toss it all together. The creamy sauce will coat every single piece.

A little lemon juice at the end is important. It makes the flavors pop. Do you like a squeeze of lemon on your food?

## Your Turn in the Kitchen

Cooking is more than just following steps. It is about creating something

with your own hands. That is a wonderful feeling.

This matters because sharing a meal you made is a way to show love. What is your favorite meal to cook for people you care about? Tell me about it.



## Spicy Garlic Butter Chicken Pasta

**Ingredients:**

Ingredient	Amount	Notes
Linguine	8 ounces	
Boneless skinless chicken breasts	1 ½ pounds	cut into 1-inch bites
Extra virgin olive oil	2 tablespoons	
Paprika	½ teaspoon	
Garlic salt	½ teaspoon + 1 teaspoon	divided use
Kosher salt	½ teaspoon	
Pepper	¼ teaspoon	
Cowboy butter	¼ cup (4 tablespoons / 57 g)	divided
Heavy cream	¾ cup (178.5 g)	
Crushed red pepper flakes	¼ teaspoon	
Lemon juice	½ teaspoon	
Lemon slices		for garnish
Parsley, chopped		for garnish



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## My Cozy Spicy Garlic Butter Chicken Pasta

This recipe always makes my kitchen smell wonderful. It reminds me of my grandson, Leo. He always asks for it when he visits. The spicy garlic butter is so warm and comforting. It feels like a big hug in a bowl. I love how simple it is to make, too. Let's get our pot boiling.

1. **Fill a big pot with water.** Add a good sprinkle of salt, just like the sea. Bring it to a rolling boil. Then add your linguine. Cook it until it is just tender. I still laugh at how I used to overcook pasta. It should have a little bite to it.
2. **Now, let's cook our chicken.** Heat some oil in a big skillet. Lay the chicken pieces in one layer. Sprinkle them with paprika, garlic salt, and pepper. Cook until the bottom is golden brown. Doesn't that smell amazing? It makes my stomach rumble every single time.
3. **Here is the magic part.** Nestle two tablespoons of cowboy butter into the pan. Flip the chicken pieces. The butter will melt and get all bubbly. Cook until the chicken is done all the way through. (A hard-learned tip: Don't crowd the pan. The chicken won't get crispy!)
4. **Take the chicken out and put it on a plate.** Cover it loosely to keep it warm. Now, turn the heat down to low. Add the rest of the butter, the cream, and a pinch of red pepper. Scrape all those tasty brown bits from the pan. They are full of flavor.
5. **Add your cooked pasta and the chicken back to the skillet.** Toss it all together in that creamy sauce. Give it a good squeeze of lemon juice at the end. The lemon makes everything taste brighter.  
**Do you prefer your pasta extra creamy or with a little zing? Share below!**

See also Easy Chicken Scampi with Garlic Parmesan Sauce

**Cook Time:** 20 minutes

**Total Time:** 30 minutes

**Yield:** 4 servings

**Category:** Dinner, Pasta

## Let's Mix It Up!

This recipe is like a good friend. You can always change its outfit. Here are some fun ways to make it new again. I love trying different versions. It keeps dinner exciting.

- **Shrimp Scampi Twist:** Swap the chicken for plump, juicy shrimp. They cook so fast in the buttery sauce.
- **Veggie Lover's Dream:** Skip the meat. Use zucchini and mushrooms instead. They soak up all that glorious flavor.
- **Extra Zesty Lemon:** Add the zest of a whole lemon with the juice. It makes the whole dish sing with freshness.

**Which one would you try first? Comment below!**

## Serving It With Style

A good meal is about more than just the main dish. I love serving this pasta in a wide, shallow bowl. It shows off all that saucy goodness. A little chopped parsley on top makes it look so pretty. It's a simple touch that feels special.

For a side, a simple green salad is perfect. The crisp greens balance the rich pasta. Some garlic bread is also wonderful for soaking up every last drop of sauce. For a drink, a chilled glass of white wine pairs nicely. For the kids, I always make sparkling lemonade. **Which would you choose tonight?**



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## Keeping Your Pasta Perfect for Later

Let's talk about storing this lovely meal. First, let it cool completely. Then, pop it in a sealed container in the fridge. It will be happy there for up to three days. You can also freeze it for a month. I use old yogurt tubs for freezing. They work perfectly.

See also [Zesty Buffalo Chicken Sliders for Any Occasion](#)

I once reheated pasta in a pan with a splash of milk. It made the sauce creamy again. The microwave can dry it out. Gently warm it on the stove instead. This keeps the chicken tender and the pasta from getting mushy.

Making a double batch is a lifesaver. It saves you time on a busy night. A ready-made meal means less stress for you. That is a wonderful gift to give yourself. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Kitchen Hiccups

Is your sauce looking a bit thin? Let it simmer for a few more minutes. It will thicken up nicely. I remember when I rushed this step. My sauce was too runny. Patience is your best friend in the kitchen.

Worried about the chicken being dry? Do not overcook it. Use a timer and check the temperature. Getting the chicken right builds your confidence. It shows you can trust your cooking skills. That is a great feeling.

Is the dish not spicy enough for you? You can always add more red

pepper flakes at the end. Tasting as you cook is so important. It makes sure the final flavor is just how you like it. **Which of these problems have you run into before?**

## Your Pasta Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Just use your favorite gluten-free pasta. It will taste just as good.

**Q: Can I prepare parts ahead of time?** A: You can cook the chicken early. Keep it in the fridge until you are ready.

**Q: What if I don't have heavy cream?** A: Whole milk will work. The sauce will be a little lighter. *Fun fact: My grandma used evaporated milk in her sauces!*

**Q: Can I make a smaller portion?** A: Of course. Just cut all the ingredients in half. It is easy to adjust.

See also [Overnight Bacon Brunch Casserole](#)

**Q: Is the lemon garnish important?** A: It adds a fresh, bright taste. I highly recommend it. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making this cozy dish. It always makes my kitchen smell wonderful. Cooking is about sharing joy and full bellies. I would love to see your creation.

Please share a photo of your beautiful plate. It makes me so happy to see your meals. **Have you tried this recipe? Tag us on Pinterest!** Thank you for cooking with me today.

Happy cooking! —Elowen Thorn.

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[Savorydiscovery.com](http://Savorydiscovery.com)

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Author: Elowen Thorn

Cooking Method:[Stovetop](#)

Cuisine:[American](#)



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Courses: [Dinner Main](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **20 minutes**

Rest time:

**Total time: 30 minutes**

Servings: **2 servings**

Calories: **761 kcal**

Best Season:**Summer**

## **Description**

A creamy and flavorful pasta dish featuring tender chicken in a spicy

garlic butter sauce.

## Ingredients

- 8 ounces linguine
- 1 ½ pounds boneless skinless chicken breasts, cut into 1-inch bites
- 2 tablespoons extra virgin olive oil
- ½ teaspoon paprika
- ½ teaspoon garlic salt
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- ¼ cup (4 tablespoons / 57 g) cowboy butter, divided
- ¾ cup (178.5 g) heavy cream
- 1 teaspoon garlic salt
- ¼ teaspoon crushed red pepper flakes
- ½ teaspoon lemon juice
- lemon slices, for garnish
- parsley, chopped for garnish

## Instructions

1. Bring a large pot of salted water to a boil. Add the linguine and cook until al dente according to package instructions. Drain pasta and set aside.
2. To a large skillet over medium-high heat, add oil. Once hot, add the chicken in a single layer. Season chicken evenly with paprika, garlic salt, salt, and pepper. Cook for 3-4 minutes on one side, or until golden brown.
3. Nestle 2 tablespoons cowboy butter into the skillet. Flip pieces of chicken and cook until browned and cooked through to an internal

temperature of 165°F, another 3-4 minutes.

4. Remove the chicken from the pan. Place onto a plate and tent to keep warm.
5. Reduce heat to low. Add the rest of the cowboy butter, heavy cream, garlic salt, and red pepper flakes. Use a spatula to scrape up the brown bits in the pan, and stir until the butter has melted.
6. Add the cooked linguine and chicken to the skillet, tossing to coat in the sauce.
7. Add lemon juice. Stir to combine.
8. Serve the dish garnished with lemon slices.

## Notes

Ensure the chicken reaches an internal temperature of 165°F for safe consumption. Adjust the amount of red pepper flakes to control the spice level.

Keywords:Chicken, Pasta, Creamy, Spicy, Garlic Butter