

Zucchini Bread Recipes

Cowboy Butter Chicken Linguine

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into bite-size pieces
- [ ] 12 oz linguine
- [ ] 4 tbsp unsalted butter
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp garlic powder
- [ ] Salt and black pepper to taste
- [ ] 2 tbsp fresh lemon juice
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 2 tbsp chopped fresh parsley

Optional Add-ins

- [ ] 1 tsp red pepper flakes for heat
- [ ] 1/4 cup capers for briny bite

Instructions

1. Season the chicken pieces with salt, pepper, smoked paprika, and garlic powder. Let them sit for a few minutes while you bring a large pot of salted water to a boil.



2. Cook linguine according to package directions until al dente, then drain, reserving 1 cup of pasta water.

3. In a large skillet, heat olive oil over medium-high heat. Add chicken in a single layer; sear until golden brown on all sides, about 5-6 minutes. Remove chicken and set aside.



4. Reduce heat to medium, add butter to the same skillet. Once melted, stir in a splash of broth or water, then return chicken, pasta, and a splash of the reserved pasta water. Toss gently to coat.



5 Stir in lemon juice, capers if using, and the Parmesan. Adjust seasoning with more salt or pepper if needed. Finish with chopped parsley.



6 Serve immediately, perhaps with a side of cheesy dip or a fresh green salad.



Nutrition per serving

620 kcal	38 g	56 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the butter melt slowly; rushing can cause it to brown too quickly.
- If the sauce seems thick, add a bit more pasta water for silkiness.
- Taste before adding extra salt; the Parmesan already contributes saltiness.