Cowboy Butter Chicken Linguine

Cowboy Butter Chicken Linguine uses a stovetop method. Follow the measured ingredients and numbered steps below for four servings.

PREP	COOK	YIELD	LEVEL
20 min	40 min	4 servings	Medium

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breasts, cut into small pieces
- 2 tbsp (28 g) butter
- 1 tbsp (15 ml) neutral oil
- 4 garlic cloves, minced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 tbsp (30 ml) lemon juice
- 1 tsp Dijon mustard
- 1/2 tsp paprika
- 1/4 tsp chili flakes
- 2 tbsp chopped parsley
- 8 oz (225 g) dry linguine

Method

1. Cook linguine in boiling water according to package directions. Reserve 1/2 cup cooking water, then drain.

2. Season chicken with salt and pepper. Heat oil in a skillet and brown chicken in batches for 7-10 minutes, turning regularly.

3. Return chicken to skillet. Lower heat, add butter and garlic and stir for 30 seconds.

4. Add broth and simmer gently 3-5 minutes until chicken reaches 165°F (74°C).

5. Whisk lemon juice, mustard, paprika and chili flakes into the sauce. Finish with parsley.

6. Toss cooked pasta with the chicken and sauce, loosening with reserved pasta water as needed.

Doneness & serving

Chicken must reach 165°F (74°C) in the thickest center.

Divide into four portions; serve hot.

Storage

Refrigerate in shallow covered containers within 2 hours. Store at 40°F (4°C) or below and use within 3-4 days.

Freeze: Freeze cooled portions in airtight containers for up to 2 months for best quality. Thaw in the refrigerator overnight.

Reheat: Reheat gently, stirring and adding a little water as needed, until leftovers reach 165°F (74°C).