Lemon Butter Chicken Pasta

20 min prep | 40 min cook & release | 4 servings | Easy

At a glance
Lemon Butter Chicken Pasta for 4. Gather and measure ingredients before you start; cook chicken to a safe internal temperature of 165°F (74°C).

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 tbsp chopped parsley
- 8 oz (225 g) dry penne

Before you cook

Measure all ingredients before starting. Use fully thawed poultry when included.

Method

Follow the sequence below; use the visual cues and safety checks as you cook.

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

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

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

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

05 Stir in lemon juice and parsley off the heat and serve.

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

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

Helpful notes

- Prepare ingredients before heating the pan.
- Keep pieces a similar size for even cooking.

Serve & store

Serve: Divide into four portions; serve hot.

Refrigerate: 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; cream sauces may separate slightly.

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