

Cowboy Butter Chicken Linguine



Ingredients:

12 oz linguine, cooked and drained
2 tbsp olive oil
2 boneless, skinless chicken breasts, sliced
1 tsp of salt
1/2 tsp black pepper
1 tsp smoked paprika
1/2 tsp red pepper flakes
4 tbsp unsalted butter
4 cloves garlic, minced
1 tbsp Dijon mustard
1 tbsp Worcestershire sauce
1 tbsp lemon juice
1/2 cup of chicken broth
1/4 cup heavy cream
1/2 cup grated Parmesan cheese
2 tbsp fresh parsley, chopped

Instructions:

Cook the pasta: Prepare linguine according to package instructions. Drain and set aside.

Sear the chicken: Heat olive oil in a large skillet over medium-high heat.

Season chicken with salt, pepper, paprika, and red pepper flakes. Cook for 5–7 minutes until golden brown and cooked through. Remove and set aside.

Make the cowboy butter sauce: In the same skillet, melt butter and sauté garlic for 1 minute. Stir in Dijon mustard, Worcestershire sauce, lemon juice, and chicken broth.

Simmer for 3 minutes.

Finish the sauce: Reduce heat and add heavy cream, Parmesan cheese, and parsley.

Stir well until creamy.

Combine everything: Return the cooked chicken to the skillet, followed by the linguine. Toss everything together until well coated.

Serve: Garnish with extra Parmesan and parsley. Serve hot!

Prep Time: 10 minutes | Cook Time: 20 minutes | Total Time: 30 minutes
Kcal: 480 kcal per serving | Servings: 4