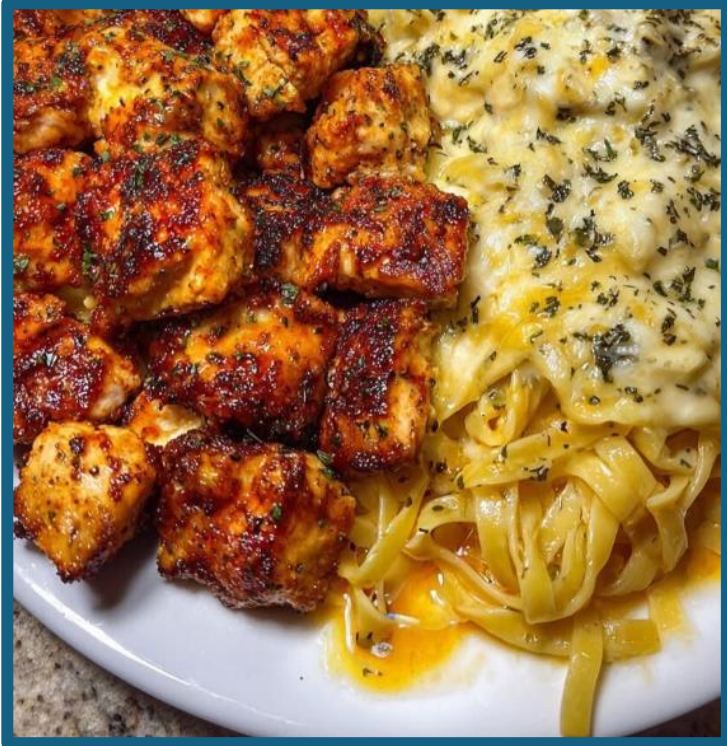


# Garlic Butter Chicken with Creamy Linguine Pasta and Mozzarella Cheese



## Ingredients:

4 boneless, skinless chicken breasts  
4 tablespoons garlic butter, divided  
2 teaspoons Cajun seasoning  
1 teaspoon paprika  
Salt and pepper to taste

### For the Pasta:

1 pound linguine pasta  
4 tablespoons butter  
4 cloves garlic, minced  
1 (8 ounce) package cream cheese, softened  
1 cup heavy cream  
1 cup chicken broth  
1 cup shredded mozzarella cheese, divided  
½ cup grated Parmesan cheese  
Salt and pepper to taste

## Instructions:

- 1. Prepare the Chicken:** Preheat oven to 400°F (200°C). Season chicken breasts with Cajun seasoning, paprika, salt, and pepper. Melt 2 tablespoons of garlic butter in a large skillet over medium-high heat. Sear chicken for 3-4 minutes per side, until golden brown. Transfer the skillet to the preheated oven and bake for 15-20 minutes, or until chicken is cooked through. Remove from oven and let rest for 5 minutes.
- 2. Cook the Pasta:** While the chicken is baking, cook linguine according to package directions. Drain and set aside.
- 3. Make the Sauce:** In the same skillet, melt the remaining 4 tablespoons of butter over medium heat. Add minced garlic and cook for 1 minute, until fragrant. Add softened cream cheese, heavy cream, and chicken broth. Whisk until smooth and creamy. Stir in ½ cup of mozzarella cheese and Parmesan cheese. Season with salt and pepper to taste. Simmer for 5 minutes, stirring occasionally, until the sauce has thickened.
- 4. Combine:** Add the cooked linguine to the skillet with the creamy sauce. Toss to coat the pasta evenly, ensuring every strand is drenched in sauce.
- 5. Assemble and Serve:** Divide the creamy linguine pasta among plates. Place a garlic butter chicken breast on top of each serving. Sprinkle the remaining ½ cup of mozzarella cheese over the chicken and pasta. Serve immediately, allowing the cheese to melt slightly from the heat.

Cooking Time: 40 minutes | Servings: 4