



Greek Chicken Pasta

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This pasta dish incorporates some of the flavors of Greece It makes a wonderfully complete and satisfying meal For extra flavor toss in a few kalamata olives Use whatever pasta you have or prefer

Ingredients

- - 1 (16 ounce) package linguine pasta - ½ cup chopped red onion - 1 tablespoon olive oil - 2 cloves garlic
- crushed - 1 pound skinless
- boneless chicken breast meat - cut into bite-size pieces - 1 (14 ounce) can marinated artichoke hearts
- drained and chopped - 1 large tomato
- chopped - ½ cup crumbled feta cheese - 3 tablespoons chopped fresh parsley - 2 tablespoons lemon juice - 2 teaspoons dried oregano - salt and pepper to taste - 2 lemons
- wedged
- for garnish

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until tender yet firm to the bit
2. 8 to 10 minutes; drain. Heat olive oil in a large skillet over medium-high heat. Add onion and garlic; saute until fragrant
3. about 2 minutes. Stir in the chicken and cook
4. stirring occasionally
5. until chicken is no longer pink in the center and the juices run clear
6. about 5 to 6 minutes. Reduce heat to medium-low; add artichoke hearts
7. tomato
8. feta cheese
9. parsley
10. lemon juice
11. oregano
12. and cooked pasta. Cook and stir until heated through
13. about 2 to 3 minutes. Remove from heat
14. season with salt and pepper
15. and garnish with lemon wedges.