

Creamy Chicken on Linguine

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This chicken linguine features sliced white meat in a creamy onion sauce layered on pasta. It's good reheated the next day too. Serve with garlic toast or bruschetta.

Ingredients

- - 2 tablespoons butter - 1 tablespoon olive oil - 1 clove garlic
- minced - 6 skinless
- boneless chicken breast halves - 1 (16 ounce) package linguine pasta - 1 onion
- chopped - ½ cup water - 1 cube chicken bouillon
- crumbled - 1 ¼ cups heavy cream - 1 cup grated Parmesan cheese - ¾ cup milk - 4 green onions
- sliced diagonally into 1/2 inch pieces - 2 tablespoons chopped parsley
- for garnish

Instructions

1. Heat butter
2. olive oil
3. and garlic in a large sauté pan over medium heat. Cook chicken in hot butter mixture until no longer pink in the center and the juices run clear. An instant-read thermometer inserted into the center of chicken should read at least 165 degrees F (74 degrees C). Remove chicken to a plate to cool slightly
4. then slice diagonally into long strips. Reserve butter mixture in the pan. Meanwhile
5. bring a large pot of salted water to a boil. Cook linguine in boiling water until tender yet firm to the bite
6. about 11 minutes. Drain and set aside. Reheat butter mixture in the pan over medium heat. Add onion and sauté
7. stirring often
8. until onion is soft but still white. Add water and bouillon; bring to a boil and simmer
9. uncovered
10. for about 10 minutes. Stir in cream
11. Parmesan cheese
12. milk
13. and green onions until sauce is well combined. Place linguine in a large bowl. Arrange chicken slices in a decorative pattern on top. Pour sauce over chicken and around linguine. Garnish with parsley to serve.
Recipe Tip Instead of parsley
14. you can garnish the dish with any fresh herbs.