



## Baked Chicken Thighs and Pasta

Jacob · 30/09/2024



### Prep Time

1 hr 20 mins

### Difficult

Medium

### Servings

9

### Description

This baked chicken thighs and pasta dish with spinach and a buttery sauce is easy and delicious Add more pepper flakes if you like it spicy

### Ingredients

- - ½ cup butter - 1 onion
- chopped - 2 tablespoons dried basil - 1 tablespoon red pepper flakes - 1 teaspoon salt - 1 teaspoon ground black pepper - 3 pounds chicken thighs - 1 pound linguine pasta - 2 (10 ounce) packages frozen chopped spinach
- thawed and squeezed dry - 1 cup grated Parmesan cheese

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place butter into a 9x13-inch baking dish and melt in the oven while it preheats
2. about 5 minutes. Stir onion
3. basil
4. red pepper flakes
5. salt
6. and black pepper into melted butter. Add chicken thighs
7. turning to coat with onion mixture and ending skin-side up. Bake in the preheated oven until no longer pink at the bone and the juices run clear
8. about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Remove chicken from the dish. When the chicken is nearly finished cooking
9. bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until tender yet firm to the bite
10. about 11 minutes; drain. Mix spinach into onion-butter sauce until thoroughly mixed; add linguine and Parmesan cheese
11. tossing to combine. Place chicken on top of pasta to serve.