



## Chicken Lemon Linguine

Jacob · 30/09/2024



### Prep Time

40 mins

### Difficult

Medium

### Servings

8

### Description

Grilled chicken on a bed of linguini with a buttery lemon sauce

### Ingredients

- - 3 tablespoons butter - 2 tablespoons olive oil
- or more as needed - 1 small onion
- chopped - 2 cloves garlic
- minced
- or more to taste - 2 ½ cups milk - 3 cubes chicken bouillon - 2 teaspoons dried oregano - ¼ teaspoon salt - ¼ teaspoon ground black pepper - 1 cup cold water - 2 tablespoons cornstarch - ½ pound seasoned grilled chicken chunks - 1 (16 ounce) package linguine pasta - ¼ cup lemon juice - 3 tablespoons chopped fresh parsley - 1 teaspoon lemon zest - ½ cup grated Parmesan cheese
- or to taste

### Instructions

1. Heat butter and olive oil together in a saucepan over medium heat; cook and stir onion and garlic until tender but not browned
2. about 5 minutes. Add milk
3. bouillon
4. oregano
5. salt
6. and pepper to onion mixture; bring to a boil. Reduce heat to medium and cook sauce for 5 minutes. Whisk cold water and cornstarch together in a bowl until smooth. Mix cornstarch mixture and chicken into sauce; cook until heated through and thickened
7. about 5 minutes. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
8. about 11 minutes; drain. Turn heat under saucepan with sauce to low; add lemon juice
9. parsley
10. and lemon zest and cook until heated through
11. 1 to 2 minutes. Add pasta
12. toss to coat
13. and transfer to a serving bowl; top with Parmesan cheese.