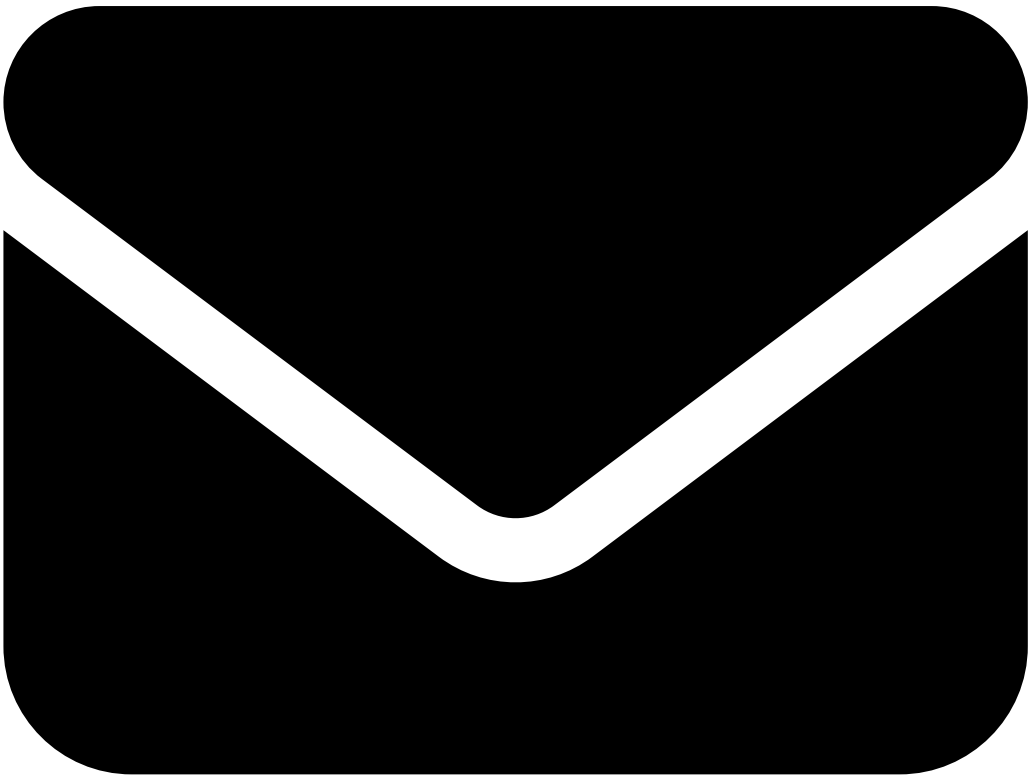
# Chicken Piccata Pasta with Linguine

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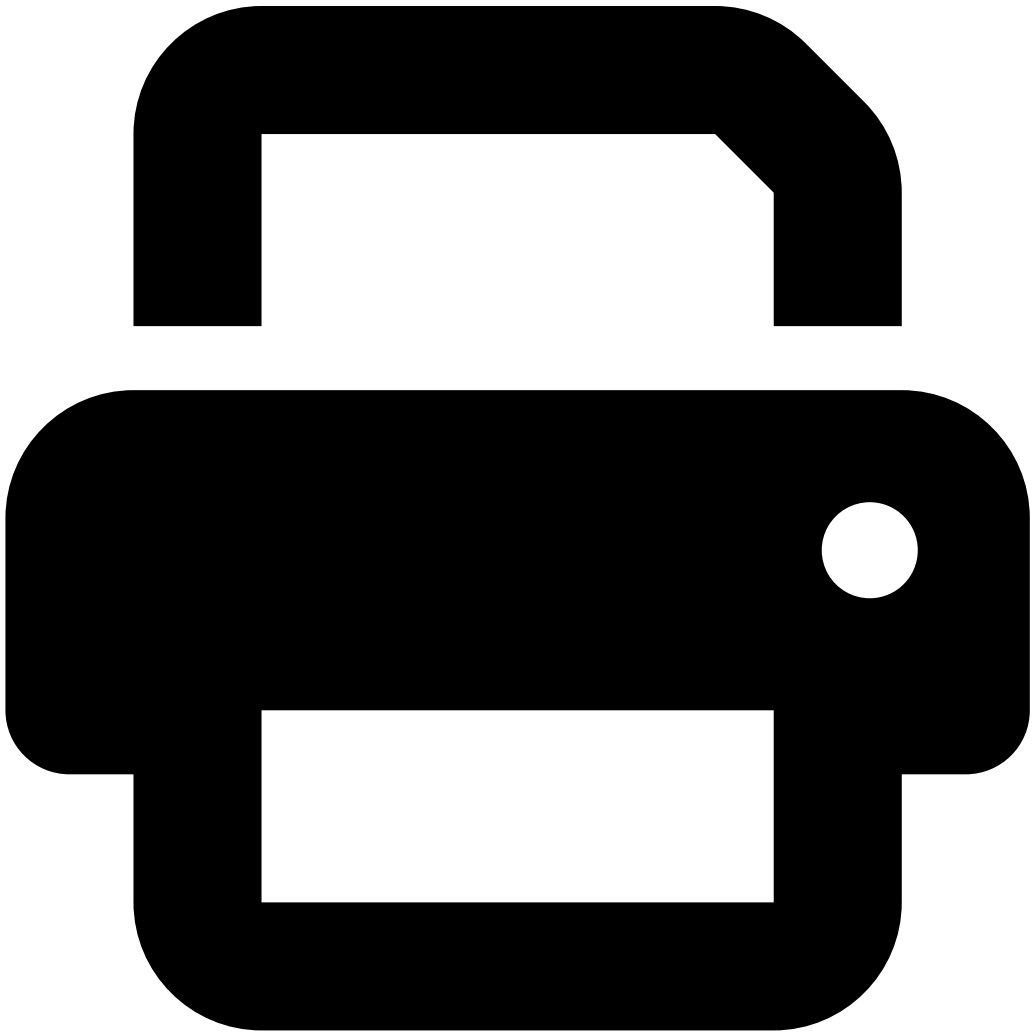









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Happy July!!! For my first post of the month Am sharing one of the most ordered meal at the restaurant Chicken Piccata Pasta with Linguine

Looking for a restaurant quality meal you can make in your own kitchen in less than 30 minutes? Here it is this creamy, lemony chicken  recipe starts off with chicken breast coated in flour then sauteed in a mixture of olive oil and butter to a golden brown.

Add in lemon, capers and artichokes toss in all together with linguine and you have a meal everyone will love.

When you need dinner quick on those busy weeknights or when you have last-minute guests coming: pasta to the rescue!

Pasta is delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs; add in chicken and a creamy, lemony sauce, and you have a guaranteed crowd pleaser!

That’s all it takes: adding pasta to this Chicken piccata recipe makes for a meal that is cause for celebration. Plus it’s a perfect way to show off what a great “home chef” you are. This recipe was inspired by my love of pasta, one of my top restaurant “luxury” meals, but I’ve made it easy for the home cook.

## Things to know about this  Chicken Piccata Pasta with Linguine

Chicken Piccata Pasta with Linguine is nothing  more than chicken cutlets, dredged in flour, browned, cooked in a sauce of butter, lemon juice, cream and chicken stock, then tossed with linguine.It can be prepared in 30 minutes or less and it’s so easy and delicious it should be part of  every home cooks repertoire.

Traditionally it doesn’t use cream in the recipe and because I don’t drink I’ve replaced the customary white wine with chicken stock. I’ve talked here before, about the importance of saving some of the pasta water before draining, it really is the magic ingredient that thickens  and adds flavor to your pasta sauces. It’s a step that can be easily forgot, I  save more than I need just in case i need it.

I served it with pasta for an easy weeknight family meal. If you want a special occasion dressed up dinner serve it with garlic mashed potatoes and snap fresh green beans.

Don’t forget to leave me comment if you make this, and please don’t forget to tag me on Instagram, hearing from you is my favorite part!!!!

# Chicken Piccata Pasta with Linguine



Golden chicken, tender linguine, capers, and artichokes are coated in a creamy lemon sauce for a bright, comforting Italian pasta that's rich and full of fresh flavor.

- ½ lb Linguine
- 4 (6 oz) chicken breast
- ¼ cup flour
- Salt and pepper to taste
- 2 tbsp each butter and olive oil
- juice and zest  from two lemons
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup resevered pasta water
- ½ cup capers
- 1 cup chopped artichokes
- 2 tbsp chopped garlic
- ½ cup chopped onion
- 1 tbsp each chopped Italian parsley, and basil

1. Salt and pepper chicken
2. Coat with flour
3. Heat oil and butter Add the chicken brown on both sides (3-4 minutes per side)remove from skillet and set aside
4. In the same pan add onion and garlic saute until tender and just beginning to brown

5. Add heavy whipping cream, chicken stock, resevered pasta water, lemon juice and rind
6. Simmer until thickens about 15 minutes
7. Return chicken to pan
8. Add capers and artichokes
9. Simmer 5 minutes more
10. Toss linguine with sauce top with chicken, sprinkle generously with Parmesan and Italian parsley