

Treasure Barrel

Cowboy Butter Chicken Linguine Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken and Pasta

- [ ] 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- [ ] 8 oz linguine pasta
- [ ] 1 tbsp olive oil
- [ ] Salt and black pepper to taste

For the Cowboy Butter Sauce

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp fresh parsley, finely chopped
- [ ] 1 tsp fresh thyme leaves (or 1/2 tsp dried)
- [ ] 1/2 tsp smoked paprika
- [ ] 1/4 tsp red pepper flakes (adjust to taste)
- [ ] 1 tbsp fresh lemon juice
- [ ] Salt to taste

Instructions

1. Bring a large pot of salted water to a boil. Cook the linguine according to package directions until al dente. Before draining, reserve about 1 cup of the starchy pasta water.
2. While the pasta cooks, pat the chicken pieces dry and season generously with salt and pepper. Heat the olive oil in a large skillet over medium-high heat. Add the chicken in a single layer (cook in batches if needed) and cook for 5-7 minutes, turning occasionally, until golden brown and cooked through. Remove the chicken from the skillet and set aside.
3. Reduce the heat to low. In the same skillet, add the softened butter, minced garlic, parsley, thyme, smoked paprika, and red pepper flakes. Stir constantly for about 1-2 minutes until the butter is melted and the garlic is fragrant. Be careful not to burn the garlic. Stir in the lemon juice.
4. Add the drained linguine and the cooked chicken back to the skillet with the butter sauce. Toss everything together, adding a splash of the reserved pasta water if the sauce seems too thick, until the pasta is evenly coated and glossy.
5. Taste and adjust seasoning with more salt or pepper if needed. Serve immediately garnished with extra fresh parsley.

Nutrition per serving

580 kcal	35 g	45 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, you can add a tablespoon of grated Parmesan cheese to the sauce.
- If you don't have fresh thyme, 1/2 tsp of dried thyme works just fine.
- This dish is best served immediately as the pasta will continue to absorb the sauce.