

Plate Dream

Cowboy Butter Chicken Linguine

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into 1-inch cubes
- [ ] 12 oz linguine
- [ ] 4 tbsp unsalted butter
- [ ] 3 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] ½ cup freshly grated Parmesan cheese
- [ ] 2 tbsp chopped fresh parsley
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] ¼ tsp red pepper flakes (optional)

Instructions

1. Bring a large pot of salted water to a boil, add linguine, and cook until al dente—about 9 minutes. Drain, reserving 1 cup of pasta water.
2. Meanwhile, season the chicken cubes with salt and pepper. In a large skillet, melt 2 tbsp butter over medium-high heat, then add the chicken. Sear until golden brown on all sides, about 5-6 minutes. Transfer to a plate.
3. Reduce heat to medium, add remaining 2 tbsp butter and minced garlic to the skillet. Sauté for 30 seconds until fragrant—watch it, you don’t want it to brown.
4. Stir in the heavy cream, scraping up any browned bits. Let it simmer gently for 2 minutes, then whisk in the Parmesan until the sauce is smooth.
5. Return the chicken to the pan, add the cooked linguine, and toss everything together. If the sauce looks thick, drizzle in reserved pasta water a little at a time until glossy. Finish with parsley, red pepper flakes, and a final pinch of salt if needed.
6. Serve immediately, letting the buttery aroma fill the kitchen. A short stroll to the table and you’re ready to enjoy.

Nutrition per serving

620 kcal	32 g	45 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, add a splash of chicken broth when deglazing the pan.
- If you prefer a richer taste, increase butter to 5 tbsp.
- Taste the sauce before adding pasta water; adjust salt as needed.