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## Easy Lemon Pasta with Chicken

Recipe courtesy The Neelys

<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	hr min	Easy	3 to 5 servings
<b>Cook Time:</b>	25 min		



### Ingredients

- 1 pound dried penne
- 2 chicken cutlets, cut into fingers
- Salt and freshly ground black pepper
- 3 cloves garlic, sliced
- 1/4 teaspoon red pepper flakes
- 3 tablespoons olive oil
- 3 tablespoons roughly chopped fresh parsley, for garnish
- 2 lemons, juiced
- 1/2 cup grated Parmesan

### Directions

Cook the pasta in a large pot of boiling salted water, until al dente. Drain well.

Season chicken with salt and pepper. Heat a large grill pan over medium high and add chicken. Grill until golden and completely cooked. Remove to a plate and slice.

Add the garlic and red pepper flakes to a saute pan with 3 tablespoons of olive oil and saute until fragrant. Add the cooked pasta and turn heat off. Mix all together.

Remove pasta to a large bowl. Add chicken to the warm pasta and season with salt and pepper. Sprinkle in chopped parsley. Add the juice of 2 lemons and mix. Before serving top with Parmesan.

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