

Creamy Lemon Butter Chicken Pasta

Ingredients

- 2 chicken breasts, diced
- 1 tablespoon butter
- 1/2 red onion, diced
- 2 cloves garlic, chopped
- 1 lemon, zest and juice
- 1 teaspoon chili flake
- 1 teaspoon dried thyme
- 1/4 cup water
- 1/2 cup double cream
- 2 cups baby spinach
- 1.5 cups fresh egg pasta, uncooked
- 2 tablespoon parmesan cheese, plus more for serving

Steps

1. Heat a large pan over medium heat. Add 2 chicken breasts (diced) and cook until no longer pink inside. Remove from pan and set aside
2. Give pan a quick wipe
3. Melt 1 tbsp butter and fry the following
 - 1/2 red onion, diced
 - 2 cloves garlic, chopped
4. Add the following and cook for about a minute
 - Zest and juice from 1 lemon
 - 1 tsp chili flake
 - 1 tsp dried thyme
 - 1/4 cup water
 - 1/2 cup double cream
 - 2 cups baby spinach
5. Return chicken to pan and add 1.5 cups egg pasta (uncooked). Stir and cook until pasta is al dente
6. Mix in 2 tbsp parmesan cheese. Remove pan from heat
7. Serve with more parmesan if desired