

Lemon Butter Chicken Pasta

Ingredients

- 1 tablespoon olive oil
- 1 lb boneless skinless chicken breasts
- Salt and pepper
- 12 oz angel hair
- 1/4 cup butter
- 2 cloves garlic, minced
- 1/2 small red onion, finely chopped
- 1/3 cup freshly squeezed lemon juice (from 4 lemons)
- 1 lemon, thinly sliced into half moons
- Zest of 1 lemon
- Pinch of crushed red pepper
- 1 cup pasta water
- 3 cup baby spinach
- 1/4 cup parmesan

Steps

1. In large skillet, cook the following:
 1. 1 tbsp olive oil
 2. 1 lb chicken breast
 3. Salt and pepper (to season chicken)
2. Cook angel hair according to package in large pot of water. Reserve 1 cup of pasta water
3. Remove chicken from skillet
4. Add the following to skillet and cook until softened:
 1. 1/4 cup butter (half a stick)
 2. 2 cloves garlic, minced
 3. 1/2 small red onion, finely chopped
5. Add to skillet:
 1. 1/3 cup lemon juice (from 4 lemons)
 2. 1 lemon, thinly slice into half moons
 3. Zest of 1 lemon
 4. Pinch of crushed red pepper
 5. 1/4 cup reserved pasta water
6. Return chicken to skillet along with 3 cup spinach. Gently toss until wilted, 1 to 2 mins
7. Add cooked angel hair and toss until combined
8. Top with 1/4 cup parmesan

