

### **Ingredients (Serves 4)**

- 4 Boneless Chicken Breasts
- 2 Zucchini
- 3/4 lb fettuccine pasta
- 1 Tbsp Capers
- ¼ cup parmesan cheese
- 2 tsp garlic
- 4 tbsp butter
- 1 tbsp italian seasoning
- 2 tbsp creme fraiche(or sour cream + cream cheese)

### **Instructions**

1. Fill a large pot ¾ up with salted water. Cover and bring to a boil. Wash the Zucchini, and half lengthwise, then thinly slice crosswise Roughly chop the capers, and garlic(if using cloves)
2. When the water is boiling, add the pasta, and cook until al-dente (8-10 min). When cooked, turn off the heat, reserve ½ cup of the cooking water for later,
3. Meanwhile, pat the chicken dry with paper towels, season with salt and pepper. In a large pan, heat up 1 tbsp cooking oil until hot. Add the chicken and cook 6-7 minutes per side, or until browned and cooked through. Transfer to a cutting board and keep warm with foil.
4. In the same pan used for the chicken, heat a little more cooking oil until hot. Add the sliced zucchini, Italian seasoning, and half of the garlic. Cook for about 4 minutes, or until lightly browned, and then transfer to a bowl, and wipe out the pan.
5. In the same pan, heat a little more cooking oil until hot, add the chopped capers, and remaining garlic. season with salt and pepper. Cook, stirring frequently for about 1 minute, or until the capers have softened. Turn off the heat.
6. To the pot of cooked pasta, add the zucchini, butter, and the reserved pasta water. Cook and stir frequently until the pasta is thoroughly coated.
7. Turn off the heat and stir in the creme fraiche and a little parmesan until combined. Season with salt and pepper if desired.
8. Slice the chicken crosswise, and serve the pasta topped with the sliced chicken and garlic/caper topping. top with parmesan. Yay!

