



Chicken Lazone

Ingredients

1 pound boneless, skinless chicken breasts, cut crosswise in half
1 tablespoon olive oil
4 tablespoons unsalted butter, divided
1 pound linguine
2 cloves garlic, minced
2 cups half and half
Kosher salt and freshly ground black pepper, to taste
2 tablespoons chopped fresh parsley leaves

FOR THE SEASONING

2 teaspoons smoked paprika
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cayenne pepper
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
Kosher salt and freshly ground black pepper, to taste

Instructions

- To make the seasoning, combine paprika, garlic powder, onion powder, cayenne pepper, oregano and basil in a small bowl; season with salt and pepper, to taste.
- In a gallon size Ziploc bag, add chicken, olive oil and paprika mixture, shaking to coat thoroughly.
- Melt 2 tablespoons butter in a large skillet over medium high heat. Add chicken and cook, flipping once, until cooked through, about 4-5 minutes on each side. Set aside and keep warm.
- In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
- Melt remaining 2 tablespoons butter in the skillet. Add garlic, and cook, stirring frequently, until fragrant, about 1 minute. Gradually whisk in half and half until slightly thickened, about 4-5 minutes; season with salt and pepper, to taste.
- Stir in pasta and gently toss to combine.
- Serve immediately with chicken, garnished parsley, if desired.

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