



LEMON ASPARAGUS CHICKEN PASTA

(adapted from: Delish.com)

Total Time: 30 Minutes

Makes: 4 Servings

INGREDIENTS

kosher salt

1 lb. linguine or spaghetti

1 tbsp. extra-virgin olive oil

1 lb. boneless skinless chicken breasts

Freshly ground black pepper

2 tsp. Italian seasoning

2 tbsp. butter

1 small red onion, chopped

1 lb. asparagus, stalks trimmed and cut into thirds

3/4 c. heavy cream

1/2 c. low-sodium chicken broth

Juice of 1 lemon

3 cloves garlic, minced

3/4 c. shredded mozzarella

1/2 c. freshly grated Parmesan, plus more for garnish

1 lemon, sliced into half moons

Freshly chopped parsley, for garnish

DIRECTIONS

- 1** In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain and return to pot.
- 2** In a skillet over medium heat, heat olive oil. Add chicken and season with salt, pepper, and Italian seasoning. Cook until golden and no longer pink, 8 minutes per side. Transfer to a plate to let rest, then thinly slice.
- 3** To skillet, melt butter over medium heat. Add red onion and asparagus and season with salt and pepper. Cook until tender, 5 minutes, then add heavy cream, chicken broth, lemon juice, and garlic and simmer 5 minutes.
- 4** Stir in cheeses and let cook until melty, then add lemon slices and cooked linguine.
- 5** Top with sliced chicken and garnish with more Parmesan and parsley.