

Italian Chicken and Linguine

Ingredients

- 4-5 Skinless and Boneless Chicken Thighs (Everyone in my family has their own chicken part preference, so for argument sake, you are welcome to use your own preference of meat cut, but be mindful of the cooking time for the different cuts and adjust your cooking time accordingly.)
- 3 Cloves of Garlic, minced
- Salt and pepper
- 1 Packet of Italian Dressing seasoning
- 2 tbsp of Extra Virgin Olive Oil (EVOO)
- 2 cups shredded Mozzarella Cheese
- 10-15 Cherry Tomatoes
- 1 Green Bell Pepper chopped into bite size pieces
- 1 Yellow Bell Pepper chopped into bite size pieces
- 1 Small Onion thinly Sliced
- Parmesan cheese for serving
- 12oz Box of Linguine cooked to el dente, meaning cooked till pasta is tender but still firm to the bite. Don't forget to add salt to your water.
- 1 cup pasta water (Just reserve 1 cup of the water the linguine was cooked in.)

Directions

Cook pasta in salted water till el dente. Drain from water, reserving 1 cup of pasta water.

Season chicken thighs with salt and pepper generously.

In a preheated pan on med-high add EVOO, garlic, onion, and both red and yellow bell pepper. Saute garlic and veggies till aromatic.

Add seasoned chicken to the pan and sear on both sides about 5-8 minutes. Remove from pan and set aside. Don't worry if not cooked fully, it will cook more when added to pasta.

With the veggies still in the pan reduce heat to medium and add pasta, Italian Dressing Season Packet, and ½ cup of pasta water and toss pasta with veggies.

Place chicken and all their juices back into the pan on top of pasta and veggies and cover. Let cook covered for 10-15 mins, add more pasta water if needed.

Add shredded Mozzarella on top of chicken and pasta mix, cover, and let cook for another 10 minutes or till cheese is melted completely.

Remove from heat.

Sprinkle with Parmesan cheese and serve.

You can toss pasta mix after the cheese is melted or serve as is. I personally remove the chicken with cheese on top and toss the pasta mix, and then place chicken on top of pasta when plating, it just looks prettier, but if you aren't worried about presentation just toss it all together.

Serve with Garlic Bread (recipe n sides, etc.)

