

Chicken with Lemon Garlic Pasta

Ingredients

ROMANO CHICKEN:

1/2 lb chicken breasts, butterflied or thinly cut into cutlets
salt and pepper

1/2 cup finely grated parmesan cheese

1 egg

dry parsley

1/2 cup panko bread crumbs, homemade or store-bought

oil for frying – I used combination of olive oil and sunflower oil

LEMON GARLIC PASTA:

1/2 lb linguine or spaghetti or other pasta

juice from 1 lemon, or to taste

3 cloves garlic, minced

zest from 1/4 lemon

2 Tbsp butter, cold

2-3 Tbsp whipping cream, or to taste

salt, peppe

Instructions

ROMANO CHICKEN:

Place parmesan cheese in a shallow dish. In another dish, put beaten egg with dry parsley; in third dish put panko bread crumbs.

Season chicken cutlets with salt and pepper; dredge with parmesan cheese, dip into beaten egg; press the chicken in panko bread crumbs to coat on both sides; shake off the excess.

Heat olive oil in a pan; add chicken cutlets and cook on low heat until golden and cooked through.

LEMON GARLIC PASTA:

Cook pasta according to package direction; drain (reserve

about 1/2 cup pasta water).

Add lemon juice to a pan; add garlic, lemon zest, a pinch of salt and pepper, and cook until liquid is reduced to about half.

Add 1 Tbsp butter and slowly melt into your sauce, while swirling the pan; add another 1 Tbsp butter and repeat; stir in whipping cream and about 2 Tbsp pasta water.

Add cooked pasta and toss to combine. Serve romano chicken over lemon garlic pasta.

Source : allrecipes.com