

One-Pot Chicken Piccata Pasta

- 1 tablespoon olive oil
- 1 package (20 oz) boneless skinless chicken breasts, cut into bite-size pieces
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 teaspoons finely chopped garlic
- 3 cups Progresso™ chicken broth (from 32-oz carton)
- 2 teaspoons grated lemon peel and 2 tablespoons lemon juice (from 1 large lemon)
- 8 oz uncooked spaghetti (from 16-oz box), broken in half
- 1/4 cup capers, drained
- 1/2 cup heavy whipping cream
- Chopped Italian (flat-leaf) parsley, if desired

In 4-quart Dutch oven, heat olive oil over medium-high heat. Season chicken with salt and pepper; cook 5 to 7 minutes, stirring frequently, until chicken is no longer pink. Add garlic; cook 30 to 60 seconds, stirring constantly, until fragrant.

Add chicken broth, lemon juice, spaghetti and capers; heat to boiling. Reduce heat to medium; simmer 10 to 12 minutes, stirring occasionally, until most of liquid is absorbed and pasta is al dente. Stir in whipping cream; cook just until heated through. Stir in grated lemon peel; serve warm. Garnish with parsley.

6 servings

Notes:

- If desired, serve your chicken piccata pasta with additional grated lemon peel or thin lemon slices.
- Serve immediately, as the sauce will begin to absorb into the spaghetti as the noodles cool.

<https://www.pillsbury.com/recipes/one-pot-chicken-piccata-pasta/9fc369a1-ac07-4258-825a-6d6ce55976fd>