Chicken Piccata over Linguine

Cooking Instructions

This dish includes 3 parts: Chicken, Sauce, and Linguine.

QuickThaw Chicken and Sauce: Submerge well-sealed packages in water for 15-20 min.

Prepare Linguine: Bring a large pot of water to a boil. Add linguine and boil 9-11 minutes until done to your taste. Drain. While pasta is still steaming, add sauce and toss to mix well.

Prepare Chicken: While linguine is boiling, in a skillet over low-medium heat, add 1 tbls oil. Sauté chicken breasts approx 5-7 minutes on each side, turning once, until chicken reaches internal temp. Remove cooked chicken from pan. Serve chicken over linguine, or cut chicken into bite-sized pieces and toss in with the pasta!

Internal Temperature: 165F.

Serving Suggestions: Field green salad and Italian dressing. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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