

**Name**

Isaiah McClain

Recipe Title

Lemon Chicken and Pasta

Recipe Ingredients

Chicken breast
Angel Hair Pasta
Parsley
Pinot Grigio
AP flour
Chicken Stock
Lemon
Onion Powder
Garlic Powder
Smoked paprika
Butter
Texas toast(Brioche Bread)
rosemary, Thyme
Black pepper
Old bay seasoning
(Buttery Garlic & Herb) Kinders
Olive oil

Recipe Instructions

Start by tenderizing chicken breast after breast are an equivalent size season with the following seasoning on both sides (Onion powder ,Garlic Powder Paprika , pepper and a small amount of ole bay) sear chicken for texture, remove chicken and add into a pan butter garlic caramelize garlic until light brown and than white wine(Pinot) to deglaze the pan then add into the pan chicken broth let this simmer and then re introduce the chicken to finish cooking at this point lemon slices and herbs can be added until chicken is fully cooked with the addition of parsley as a garnish. Pasta should already be made on the side while chicken is cooking , spread butter onto bread and season with better garlic seasoning. (Plate)