

Lemon Boursin Chicken Pasta

INGREDIENTS

- 1 lb pasta (penne, rigatoni, or rotini)
- 1 tbsp olive oil
- 1-1½ lbs boneless skinless chicken breast, sliced into thin strips
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp paprika
- 3 cloves garlic, minced
- zest of 1 lemon
- 1 package Boursin Garlic & Herb cheese
- 1 tbsp butter
- ½-¾ cup reserved pasta water
- ½ cup grated parmesan
- ½-¾ cup shredded low-moisture mozzarella
- juice of ½-1 lemon (to taste)
- fresh basil, chopped

Optional:

- red pepper flakes
- 1-2 tsp olive oil drizzle

DIRECTIONS

1. Bring a large pot of chicken broth or salted water to a boil. Cook pasta until just shy of al dente. Reserve 1 cup pasta water, then drain.
2. While the pasta cooks, heat olive oil in a large oven-safe skillet over medium-high heat. Season chicken with salt, pepper, garlic powder, and paprika. Cook 5-6 minutes until golden and cooked through. Add garlic and cook 30 seconds.
3. Reduce heat to low. Add lemon zest and cook 10 seconds. Add Boursin cheese, butter, and ½ cup pasta water. Stir until smooth and creamy, adding more pasta water as needed.
4. Add drained pasta to the skillet. Stir in lemon juice and parmesan. Toss until well coated and creamy. Adjust lemon to taste.
5. Sprinkle mozzarella over the top. Transfer to the oven and bake 4-5 minutes or broil 1-2 minutes until melted and bubbly. (Or transfer to a baking dish if needed.)
6. Top with fresh basil, extra parmesan, and red pepper flakes if using. Drizzle lightly with olive oil and serve with roasted broccoli and tomatoes.