



## Pasta with Roasted Cherry Tomatoes, Chicken, and Lemon Garlic Butter Sauce

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Pasta with Roasted Cherry Tomatoes, Chicken, and Lemon Garlic Butter Sauce uses simple everyday ingredients yet it tastes like a restaurant-quality dinner. This summer dish is vibrant, colorful, and packed with fresh flavors! There is no cream and no cheese which makes this spaghetti recipe a perfect choice as light comfort food you can make any day of the week.

<b>Course</b>	Main Course
<b>Cuisine</b>	American, Mediterranean
<b>Keyword</b>	pasta with cherry tomatoes, pasta with roasted tomatoes, spaghetti with cherry tomatoes
<b>Prep Time</b>	20 minutes
<b>Cook Time</b>	30 minutes
<b>Total Time</b>	50 minutes
<b>Servings</b>	4 people
<b>Calories</b>	693kcal
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### Ingredients

#### Roasted Tomatoes

- 10 oz [cherry tomatoes](#) or grape tomatoes (sliced in half)
- 2 tablespoons [olive oil](#)
- 3 cloves [garlic](#) minced
- [salt and pepper](#)

#### Chicken Pasta

- 8 oz [spaghetti](#)
- 1.2 lb [chicken breast](#) (2 skinless, boneless chicken breasts)
- ¼ teaspoon [salt](#)
- 2 teaspoons [smoked paprika](#)
- 1 teaspoon [Italian seasoning](#)
- 2 tablespoons [olive oil](#)
- 3 tablespoons [lemon juice](#) freshly squeezed (preferably Meyer lemon)
- 4 cloves [garlic](#)
- 4 tablespoons [butter](#)

#### Garnish

- ⅓ cup [fresh basil](#) chopped
- ⅓ cup pine nuts lightly toasted (optional)

### Instructions

#### Roasted tomatoes

1. Preheat the oven to 400 F. Toss cherry tomatoes, sliced in half, with 2 tablespoons of olive oil, minced garlic, salt, and pepper. Spread on a parchment paper-lined baking sheet, without overcrowding.
2. Roast for about 20 minutes while you prepare the pasta.

#### Cook pasta

1. Bring a pot of water to boil. Cook spaghetti according to package instructions. Drain.

#### Chicken

1. This recipe uses 1.2 lb of chicken breasts which usually means 2 chicken breasts. Season them with salt, smoked paprika, and Italian seasoning.
2. Heat 2 tablespoons of olive oil on medium heat in a large skillet until hot. Add chicken and cook for about 5 minutes per each side until it's cooked through. Remove chicken to a plate. Slice it thinly.
3. To the same skillet, add freshly squeezed lemon juice, minced garlic, and butter, and cook for a couple of minutes on low-medium heat to soften the garlic. Remove from heat.

### Assembly

1. Add cooked and drained pasta to the same skillet with lemon garlic butter sauce. Mix everything well.
2. Top the pasta with cooked sliced chicken and roasted tomatoes. Season with salt and pepper if desired.
3. Top with chopped fresh basil and toasted pine nuts.

### Notes

- **Toast the pine nuts** in the preheated oven at 350 F for only 5 minutes. Watch the oven carefully - the nuts can burn quickly.
- **Use only freshly squeezed lemon juice.** Squeeze half a lemon or a whole lemon (depending on your taste and the size of the lemon). The Meyer lemon works the best! If using bottled lemon juice, you will probably have to use less than indicated in the recipe as bottled lemon juice is usually more acidic.

### Nutrition

Calories: 693kcal | Carbohydrates: 50g | Protein: 39g | Fat: 38g | Saturated Fat: 11g | Polyunsaturated Fat: 7g | Monounsaturated Fat: 16g | Trans Fat: 0.5g | Cholesterol: 117mg | Sodium: 407mg | Potassium: 923mg | Fiber: 3g | Sugar: 4g | Vitamin A: 1348IU | Vitamin C: 24mg | Calcium: 56mg | Iron: 3mg

This recipe can be found on my food blog: <https://juliasalbum.com/>

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<https://juliasalbum.com/pasta-roasted-tomatoes-chicken/>

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