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Lemony Chicken and Pasta

Serves 4

Prepare 1 lb of linguine or spaghetti according to package directions; drain. In zip-top plastic bag, combine 1-1/2 lbs of skinless chicken breast halves, 1 tablespoon soy sauce, 1 tablespoon white wine vinegar, 2 teaspoons cornstarch and 1 teaspoon lemon-pepper seasoning. Shake bag to coat chicken. Refrigerate for 30 minutes to allow flavors to blend. In large skillet over medium heat, warm 2 tablespoons olive oil. Add chicken and marinade, and cook 2-3 minutes, stirring, until chicken is no longer pink. Add 6 sliced green onions, juice and zest of 1 lemon, and 1 minced garlic clove; continue to cook until onions are translucent. Stir in a 10 oz bag of prewashed spinach and cook until spinach is just wilted. Toss mixture with pasta, season with salt and pepper and serve.