

Chicken Scampi

Ingredients

- 4 ounces uncooked linguine
- 2 green onions, thinly sliced
- 2 garlic cloves, minced
- 3 tablespoons butter
- 2 tablespoons olive oil
- 2 skinless, boneless chicken breast halves
- 1/2 teaspoon salt
- 1/4 teaspoon coarsely ground pepper
- 1/2 cup chopped seeded tomatoes
- 2 tablespoons lemon juice
- 1 tablespoon minced fresh parsley
- grated Parmesan cheese

Directions

1. Cook linguine according to package directions. Meanwhile, in a skillet, saute the onions and garlic in butter and oil until garlic is tender. Sprinkle chicken with salt and pepper; add to skillet. Cook for 3 minutes on each side or until lightly browned.
2. Reduce heat; cover and cook 4 minutes longer or until juices run clear. Remove chicken and keep warm. Stir the tomato, lemon juice and parsley into skillet; heat through. Drain linguine; toss with tomato mixture. Top with chicken and sprinkle with Parmesan cheese.