## Keepsake Candles

263 Co Rd 3022, Bartlesville, OK (918) 336–0351

Wednesday Morning's at 8:30 on KRIG 104.9 FM



## Garlic Basil Pasta

1 pkg. Spaghetti (cook as directed)

1/2 Stick of butter or could use Olive Oil (Basil Olive Oil)

Small onion (diced)

3 Cloves of Garlic – Finely chopped

1 1/2 tsp. Basil (I used dried)

¼ Cup Heavy Cream

1 tsp. Lemon Zest

Chicken (I used tenders)

Cook pasta as directed, but remember Pasta should never wait on the sauce! The Sauce should wait on the pasta! In separate skillet cook chicken with 1 Tbsp. Olive oil or Butter. Remove from skillet. Dice or Shred. Add butter (or Olive Oil), onions, garlic, lemon zest and basil simmer for about 5 minutes for all the flavors to combine. Add cream and simmer until thickened. Return the chicken to the pan and add the pasta.

Toss and Serve.

Parmesan Cheese is optional.

