



LEMON GARLIC CHICKEN & SHRIMP FETTUCINI



Ingredients

- 3 TABLESPOONS OLIVE OIL
- 2 BONELESS, SKINLESS CHICKEN BREASTS
- 1 POUND PACKAGE MEDIUM SHRIMP, COOKED WITH TAILS REMOVED
- 1 BULB GREEN ONION
- 1/4 PRESERVED LEMON, SLICED VERY THINLY
- 2 CLOVES GARLIC
- 3 TABLESPOONS BUTTER
- 1 TABLESPOON CORN STARCH
- 1/2 C WATER
- 1/2 C MILK
- 1/2 CUP PARMESAN CHEESE
- SALT AND PEPPER TO TASTE
- 1 POUND OF FETTUCINE, COOKED

Steps



- IN THE BOTTOM OF A LARGE, DEEP SKILLET, HEAT THE OLIVE OIL.
- CUT THE CHICKEN INTO BITE SIZED CHUNKS AND BEGIN BROWNING AND COOKING IN THE OLIVE OIL. SALT AND PEPPER TO SEASON.
- CHOP THE BULB PART OF THE ONION SEPARATELY FROM THE GREEN PART. ADD THE BULB PART TO THE CHICKEN
- USE A GARLIC PRESS TO ADD THE GARLIC CLOVES TO THE CHICKEN.
- WHEN THE CHICKEN IS BROWNEED AND CLOSE TO BEING COOKED THROUGH, ADD THE WATER TO DEGLAZE THE PAN AND STIR.
- ADD THE BUTTER TO THE PAN, MELT AND THEN ADD THE SHRIMP. ALSO ADD THE SLICED PRESERVED LEMON. STIR TOGETHER WELL.
- IN A MEASURING CUP, STIR TOGETHER THE CORN STARCH AND THE MILK. ADD TO THE SKILLET AND MIX ALTOGETHER. NEXT, ADD THE PARMESAN CHEESE AND BLEND ALL TOGETHER. THE SAUCE SHOULD BE SLIGHTLY THICKENED BUT NOT STIFF.
- FINALLY, STIR IN THE GREEN PART OF THE ONION.
- SERVE OVER FETTUCINE.