

Greek Chicken Pasta

A delicious and flavorful Greek-inspired chicken pasta dish with a touch of soy sauce. This recipe combines the bold flavors of Greek cuisine with the umami richness of soy sauce for a unique and satisfying meal.



Main Dish

Greek

30 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 chicken breast
- 100g pasta
- 2 tablespoons soy sauce
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon lemon juice
- 1/4 cup crumbled feta cheese
- 1 tablespoon chopped fresh parsley

Steps

- 1 Cook the pasta according to package instructions.
- 2 Meanwhile, heat olive oil in a skillet over medium heat. Season the chicken breast with salt, pepper, oregano, and basil. Cook the chicken for 6-8 minutes on each side, or until cooked through. Remove from the skillet and let it rest for a few minutes before slicing.
- 3 In the same skillet, add minced garlic and sauté for a minute until fragrant. Stir in soy sauce and lemon juice. Cook for another minute.
- 4 Add the cooked pasta to the skillet and toss to coat with the sauce.
- 5 Serve the pasta topped with sliced chicken breast. Sprinkle with crumbled feta cheese and chopped parsley.
- 6 Enjoy your Greek Chicken Pasta!