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Chicken Garlic Butter Pasta



- 12 oz. chicken breasts, trimmed
- 8 oz. dried spaghetti
- 3-4 cloves garlic, minced
- 6 Tbsp. butter, divided
- 1/2 cup Parmesan cheese, grated
- 1/4 cup parsley, finely chopped
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper

Start by bringing a large pot of salted water to a boil. Then, add in the spaghetti noodles and cook until al dente according to the package directions. Drain the noodles and reserve 1 cup of the pasta water. Set aside. Next, in a large skillet, over medium heat, melt 3 tablespoons of butter. Once melted, add your chicken breasts and sprinkle them with salt and pepper. Continue to cook for 3-4 minutes on each side and then add in the minced garlic. Cook for an additional 2-3 minutes on each side until the chicken registers 165°F on an instant-read cooking thermometer. Remove the chicken from the skillet and slice it thinly and into bite sized pieces. Set aside. Transfer the pasta into the skillet, along with 1/4 cup of the reserved pasta water. Toss to coat. Then, add in the remaining 3 Tbsp. of butter and continue to toss and coat the pasta well. Season to taste by adding more salt and pepper as desired. Remove the skillet from the heat and add the freshly grated parmesan cheese and chopped fresh parsley. Toss until combined. Transfer the pasta to a serving bowl and top with your cooked chicken and extra grated parmesan cheese. Serve immediately and enjoy.

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Baked S'mores Bars



- 1/2 cup butter, softened
- 1/4 cup brown sugar
- 1/2 cup sugar
- 1 egg
- 1 tsp. vanilla
- 1 1/3 cups flour
- 1/4 tsp. salt
- 3/4 cup graham cracker crumbs
- 1 tsp. baking powder
- 4-5 Hershey chocolate bars
- 1 1/2 cups marshmallow crème (7 oz. container)

Preheat oven to 350°F and grease an 8x8 or 9x9 pan. In a large bowl, cream the butter and sugars together and then add in the egg and vanilla. In a separate bowl, whisk together the flour, graham cracker crumbs, baking powder and salt. Add the dry mixture to the butter mixture and mix at a low speed until well combined. Divide the dough in half and press half of it into the bottom of your prepared pan. Place the chocolate bars evenly over the dough. Spread the marshmallow fluff evenly over the chocolate layer. The easiest way that I've found to make the top layer is to place the second half of the dough in a large (gallon sized) Ziplock bag and roll it out until it is about the size of your pan. Use scissors to cut both of the long sides of the bag and pull up the top layer. Place the bag, dough side down on top of the marshmallow fluff and then peel the bag up. Clean up the edges and then bake for about 30-35 minutes. If you want to cut this into nice, neat looking bars, wait until cooled to cut. In our house, we prefer this warm so we eat it straight out of the oven in not-so-pretty spoonfuls! Enjoy!

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