

Lemon Pepper Chicken Pasta

8 ounces bow tie pasta (farfalle)
3 tablespoons butter, divided
1 package boneless skinless chicken breast, cut into 1/2" pieces
1 teaspoon lemon pepper seasoning
Salt
1 onion, chopped
8 ounces mushrooms, sliced
8 ounces fresh sugar snap peas, cut into thirds
8 ounces cream cheese, softened
3/4 cup milk
1/4 cup ranch salad dressing
1/2 cup grated parmesan cheese
2 tablespoons capers, drained and rinsed

Bring a large pot of salted water to a boil and cook pasta for 11 minutes, until al dente. In meantime, melt 1 tablespoon of the butter in a large skillet. Add chicken and sprinkle with lemon pepper and salt. Cook over medium heat until browned and cooked through. Remove to a bowl. In the same skillet, melt remaining tablespoon of butter and cook onions and mushrooms until tender. Add peas and cook just until tender with a little crunch. Remove to bowl with chicken. Melt the remaining tablespoon of butter in skillet with cream cheese. Add the milk and ranch dressing and whisk until smooth. Add Parmesan cheese and capers and stir until melted. Return vegetables and chicken to pan along with the drained, cooked bow ties. Toss together with sauce and serve.