

## Garlic Butter Chicken Bites with Creamy Parmesan Pasta Is the 30-Minute Comfort Meal You'll Want on Repeat

Why This Dish Deserves a Spot in Your Rotation



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Chicken: 1 lb chicken breasts, cut into bite-sized pieces 1 tablespoon olive oil 1 tablespoon butter (for searing) Salt and pepper, to taste 1 teaspoon Italian seasoning:

### DIRECTIONS

1. Step-by-: Step)
2. Cook the : Pasta
3. I bring a pot of salted water to a boil and cook the pasta according to package instructions. Once it's al dente, I drain it and set it aside-but save a little pasta water in case I want to thin the sauce later.
4. Sear the : Chicken Bites
5. While the pasta cooks, I season the chicken with salt, pepper, and Italian seasoning. In a large skillet, I heat the olive oil and 1 tablespoon of butter over medium heat. I add the chicken in a single layer and let it sear, cooking for about 5-6 minutes total until golden and fully cooked. Then I remove it from the skillet and set it aside.
6. Build the : Sauce
7. In the same skillet, I melt the remaining 2 tablespoons of butter and add the minced garlic. I let it sizzle for about a minute-just until fragrant-then pour in the heavy cream. I bring it to a gentle simmer and stir in the Parmesan, letting it melt and thicken the sauce.
8. Bring : It All Together
9. I return the chicken bites to the skillet and toss to coat in the sauce. Then I add the cooked pasta and stir everything together until it's creamy and fully coated. If the sauce feels too thick, a splash of reserved pasta water loosens it up perfectly.
10. Garnish and : Serve

11. Right before serving, I sprinkle on some fresh parsley or lemon zest for brightness. If I'm feeling bold, a pinch of red pepper flakes gives it a spicy kick.
12. How I Like to Serve It
13. This dish is a full-on comfort meal on its own, but here are a few extras I love pairing with it:
14. Garlic bread
15. for dipping into that sauce
16. Steamed or roasted broccoli
17. for a pop of green
18. A simple side salad
19. with lemon vinaigrette to balance the richness
20. A chilled glass of : Chardonnay or Pinot Grigio
21. for wine night
22. Tips : From My Kitchen
23. Cut the chicken evenly
24. : This ensures it cooks quickly and evenly.
25. Use freshly grated : Parmesan

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Original recipe: <https://chefmaniac.com/garlic-butter-chicken-bites-with-creamy-parmesan-pasta-is-the-30-minute-comfort-meal-youll-want-on-repeat/>