

## Caramelized Chicken with Creamy Pasta: A Decadent Dinner in 40 Minutes

Caramelized Chicken with Creamy Pasta



**TIME**  
**40 min**

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### INGREDIENTS

- 4 skin-on chicken thighs
- Salt and pepper, to taste
- 2 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 8 oz pasta of your choice
- Fresh parsley, chopped for garnish

#### Directions:

Pat the chicken thighs dry with paper towels and season them generously with salt and pepper on both sides.

Heat olive oil in a large skillet over medium-high heat.

Add the chicken thighs skin-side down and cook until the skin is golden and crispy, about 5-6 minutes per side.

Remove the chicken from the skillet and set aside on a plate.

In the same skillet, add the chopped onion and garlic. Saut  until softened and fragrant, about 3 minutes.

Pour in the chicken broth and heavy cream, scraping up any browned bits from the bottom of the skillet.

Bring the mixture to a simmer and let it reduce

slightly for about 5 minutes.

Stir in the grated Parmesan cheese until fully melted and combined.

While the sauce is simmering, cook the pasta according to package instructions. Drain and set aside.

Add the cooked pasta to the skillet with the creamy sauce, tossing to coat the pasta evenly.

Place the caramelized chicken thighs on top of the pasta.

Sprinkle fresh parsley over the dish and serve immediately. Enjoy this comforting meal warm!

Tips for Perfect Caramelized Chicken with Creamy Pasta:

**Don't Rush the Sear:** Let the chicken skin caramelize fully for the best flavor and texture.

**Adjust the Sauce Consistency:** If the sauce is too thick, add a splash of chicken broth or pasta water to loosen it.

**Cheese Variations:** Try Pecorino Romano or Asiago for a twist on the classic Parmesan flavor.

Why This Recipe is a Crowd-Pleaser:

## DIRECTIONS

1. Step 1: Season the Chicken
2. Pat the chicken thighs dry with paper towels and season them generously with salt and pepper on both sides.
3. Step 2: Sear the Chicken
4. Heat olive oil in a large skillet over medium-high heat.
5. Add the chicken thighs skin-side down and cook until the skin is golden and crispy, about 5-6 minutes per side.
6. Remove the chicken from the skillet and set aside on a plate.
7. Step 3: Make the Sauce
8. In the same skillet, add the chopped onion and garlic. Sauté until softened and fragrant, about 3 minutes.
9. Pour in the chicken broth and heavy cream, scraping up any browned bits from the bottom of the skillet.
10. Bring the mixture to a simmer and let it reduce slightly for about 5 minutes.
11. Stir in the grated : Parmesan cheese until fully melted and combined.
12. Step 4: Cook the Pasta
13. While the sauce is simmering, cook the pasta according to package instructions. Drain and set aside.
14. Step 5: Combine Everything
15. Add the cooked pasta to the skillet with the creamy sauce, tossing to coat the pasta evenly.
16. Place the caramelized chicken thighs on top of the pasta.

17. Step 6: Garnish and Serve
18. Sprinkle fresh parsley over the dish and serve immediately. Enjoy this comforting meal warm!
19. Tips for Perfect Caramelized Chicken with Creamy Pasta: Don't Rush the Sear: Let the chicken skin caramelize fully for the best flavor and texture.
20. Adjust the : Sauce Consistency: If the sauce is too thick, add a splash of chicken broth or pasta water to loosen it.
21. Cheese : Variations: Try Pecorino Romano or Asiago for a twist on the classic Parmesan flavor.
22. Why This Recipe is a Crowd-Pleaser: This recipe combines crispy, flavorful chicken with creamy, cheesy pasta for a dish that feels both indulgent and comforting. It's a one-skillet meal that looks fancy enough for a dinner party but is simple enough for a weeknight dinner.
23. Give this recipe from I : Wuv Cooking a try, and it's sure to become a favorite. Don't forget to share it with friends-they'll thank you for it!

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