

Garlic Butter Chicken Bites with Creamy Parmesan Pasta - A Comfort Food Classic

Garlic Butter Chicken Bites with Creamy Parmesan Pasta ???



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30 min

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INGREDIENTS

For the Chicken Bites:

1 lb boneless, skinless chicken breast, cut into bite-sized pieces

2 tbsp olive oil

2 tbsp butter

4 garlic cloves, minced

1 tsp Italian seasoning

$\frac{1}{8}$ tsp paprika

Salt and pepper, to taste

For the Creamy Parmesan Pasta:

8 oz fettuccine (or your favorite pasta)

2 garlic cloves, minced

1 cup heavy cream

1 cup grated Parmesan cheese

... tsp ground nutmeg

Fresh parsley, chopped (for garnish)

Instructions:

1 Cook the Pasta:

2 Sear the Chicken:

3 Make the Garlic Butter Chicken:

4 Prepare the Creamy Parmesan Sauce:

5 Combine:

Tips for Success:

Serving Suggestions:

Garlic bread or a warm baguette

A crisp green salad with vinaigrette

Roasted broccoli or asparagus

A glass of white wine or lemon water for balance

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm gently in a skillet with a splash of milk or cream to revive the sauce.

Freezer: Not recommended due to the dairy-based sauce texture.

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DIRECTIONS

1. **Cook the Pasta:** Boil your pasta according to package instructions. Reserve $\frac{1}{2}$ cup pasta water, then drain and set aside.
2. **Sear the Chicken:** In a large skillet, heat olive oil over medium-high heat. Add chicken pieces and season with Italian seasoning, paprika, salt, and pepper. Cook for 4-5 minutes, until golden and cooked through. Remove from skillet and set aside.
3. **Make the Garlic Butter Chicken:** In the same skillet, reduce heat to medium and add butter and minced garlic. SautØ for about 1 minute until fragrant. Return the chicken to the pan and toss in garlic butter to coat. Remove and keep warm.
4. **Prepare the Creamy Parmesan Sauce:** In a separate skillet, melt butter over medium heat. Add minced garlic and cook until fragrant. Stir in heavy cream and bring to a simmer. Gradually whisk in Parmesan cheese until smooth and creamy. Season with nutmeg, salt, and pepper to taste.
5. **Combine:** Toss the cooked pasta in the creamy sauce, adding reserved pasta water as needed to loosen. Plate the pasta, top with garlic butter chicken bites, and garnish with fresh parsley.
6. **Tips for Success:** ? Use freshly grated Parmesan for best melting and texture. ? Cut chicken evenly for consistent cooking. ? Save the pasta water—it's liquid gold for thinning and emulsifying your sauce. ? Add veggies like spinach or peas if you want to bulk it up with greens.
7. **Serving Suggestions:** This dish is rich and satisfying on its own, but pairs beautifully with:

8. Garlic bread or a warm baguette
9. A crisp green salad with vinaigrette
10. Roasted broccoli or asparagus
11. A glass of white wine or lemon water for balance
12. Looking for a cozy side dish to pair with? Try Dorito casserole or sheet pan quesadillas to turn this into a feast.
13. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
14. Reheat: Warm gently in a skillet with a splash of milk or cream to revive the sauce.
15. Freezer: Not recommended due to the dairy-based sauce texture.
16. More Recipes You'll Love: If you enjoy this chicken and pasta combo, you'll definitely want to try:
17. This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast
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20. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
21. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
22. Final Thoughts: This Garlic Butter Chicken Bites with Creamy Parmesan Pasta recipe is everything you want in a comfort meal: rich, flavorful, and easy enough to make on a weeknight. It's a dinner that feels indulgent but comes together fast-and it's always a hit.
23. Give it a try, add your own twist, and don't forget to share your photos-we'd love to see your skillet success! ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

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