

## Asiago Tortellini Alfredo with Grilled Chicken: The Creamy Comfort Classic You Deserve

If you're craving a meal that wraps you in cheesy, garlicky bliss, this



**OVEN**  
**425°F**

**TIME**  
**8 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Tortellini:

20 oz refrigerated five-cheese tortellini, cooked and drained

For the Grilled Chicken:

3 tablespoons olive oil

2 teaspoons Italian seasoning

1 teaspoon salt

$\frac{1}{2}$  teaspoon black pepper

1-2 lbs boneless, skinless chicken breasts (3-4 cutlets)

For the Alfredo Sauce:

6 tablespoons salted butter

1 tablespoon fresh garlic, minced

1 teaspoon garlic powder

2 tablespoons all-purpose flour

$\frac{1}{2}$  cups whole milk

$\frac{1}{2}$  cups heavy cream

1 cup grated parmesan cheese

For the Topping:

3 tablespoons seasoned breadcrumbs

3 tablespoons shredded asiago cheese

1 teaspoon olive oil

2 tablespoons fresh chopped parsley

### DIRECTIONS

1. **Preheat & Prep:** Preheat oven to 425°F (220°C).
2. **Spread cooked tortellini** evenly in the bottom of a greased 9x13-inch baking dish.
3. **Season & Grill Chicken:** Mix olive oil, Italian herbs, salt, and pepper in a small bowl.
4. **Coat chicken cutlets** and grill over medium-high heat (425-450°F) for 7-8 minutes per side, or until internal temperature hits 165°F.
5. **Let rest** for 5 minutes, then slice into strips.
6. **Make the Alfredo Sauce:** In a saucepan over medium heat, melt butter and sauté garlic until fragrant.
7. **Add garlic powder and flour;** whisk until smooth and slightly golden.
8. **Gradually whisk in milk and cream.** Bring to a boil, then reduce to a simmer until thickened.
9. **Stir in grated parmesan** until smooth and creamy.
10. **Assemble the Bake:** Pour Alfredo sauce evenly over the tortellini in the baking dish.
11. **In a small bowl,** mix breadcrumbs, asiago cheese, and olive oil. Sprinkle over the sauce.
12. **Bake & Finish:** Bake uncovered for 15 minutes, until bubbly and lightly browned.
13. **Top with sliced grilled chicken** and sprinkle with fresh parsley.
14. **Serve hot** and watch the table go quiet in appreciation.

### SWAPS & NOTES

& Tips Tortellini Swap : Use spinach and cheese tortellini for a slight flavor twist.

Cheese Blend : Want even more richness?

Mix mozzarella into the Alfredo sauce.

Chicken Alternative : Try grilled shrimp or omit for a vegetarian version.

### TIPS FOR SUCCESS

Use freshly grated parmesan and asiago for the best flavor and melt.

Don't overcook the chicken -use a meat thermometer for perfect results.

Let the dish rest for 5-10 minutes before serving so the sauce thickens beautifully.

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

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