

## Creamy Chicken Broccoli Pasta - Simple & Delicious Comfort Food

Creamy Chicken Broccoli Pasta



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

300 g chicken breast, diced  
250 g broccoli (fresh or frozen)  
300 g pasta (penne or your favorite shape)  
200 ml cream  
100 ml milk  
2 tbsp olive oil  
50 g grated Parmesan cheese  
2 garlic cloves, finely chopped  
1 tsp paprika  
Salt and black pepper, to taste

### DIRECTIONS

- 1. Prep the Chicken:** Cut the chicken breast into small, bite-sized pieces. Season with paprika, salt, and black pepper.
- 2. Cook the Broccoli:** Bring a pot of salted water to a boil. Add the broccoli and cook for 5 minutes, until tender but still firm. Drain and set aside.
- 3. Boil the Pasta:** Cook pasta according to the package directions until al dente. Drain and reserve  $\frac{1}{2}$  cup of the pasta water to help emulsify the sauce later.
- 4. Sear the Chicken:** Heat olive oil in a large skillet over medium heat. Sear the chicken until golden brown and fully cooked, about 5-6 minutes. Remove and set aside.
- 5. Make the Cream Sauce:** In the same skillet, add a little more oil if needed. Sauté the garlic for 30 seconds until fragrant. Add cream, milk, and Parmesan. Stir until smooth and creamy.
- 6. Combine & Finish:** Return the chicken to the pan, then add in the cooked pasta and broccoli. Toss everything together until well coated. Use the reserved pasta water, a tablespoon at a time, to loosen the sauce if needed.

### TIPS FOR SUCCESS

Cook pasta al dente so it holds up in the sauce.  
Use freshly grated Parmesan for the best melt and flavor.  
Toss just before serving to keep everything hot and perfectly creamy. ?

