

## Garlic Butter Chicken Balls with Creamy Parmesan Pasta - The Ultimate Comfort Bowl

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**TIME**  
**8 min**

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**ChefManiac**

### INGREDIENTS

For the Chicken Balls:

- 1 lb ground chicken
- ... cup grated Parmesan cheese
- $\frac{1}{2}$  cup breadcrumbs
- 1 egg
- 2 cloves garlic, minced
- 1 tsp Italian seasoning
- $\frac{1}{2}$  tsp paprika
- ... tsp salt
- ... tsp black pepper

2 tbsp butter (for cooking)

For the Pasta & Sauce:

- 12 oz spaghetti or linguine, cooked
- 2 tbsp butter
- 1 cup heavy cream
- $\frac{1}{2}$  cup chicken broth
- ... cup grated Parmesan cheese (more to garnish)
- Salt & black pepper to taste

### DIRECTIONS

1. **Make the Chicken Balls:** In a large bowl, mix ground chicken, Parmesan, breadcrumbs, egg, garlic, and seasonings until just combined. Form into small golf-ball-sized meatballs (you'll get 15-20).
2. **Cook the Chicken Balls:** Melt 2 tbsp butter in a skillet over medium heat. Add chicken balls and cook for 6-8 minutes, turning to brown all sides, until fully cooked. Remove and set aside.
3. **Make the Creamy Parmesan Sauce:** In the same skillet, melt 2 tbsp more butter. Saut  garlic until fragrant (about 1 minute). Add cream and chicken broth. Stir in Parmesan and let simmer 3-4 minutes until thickened. Season with salt and pepper.
4. **Combine Everything:** Add cooked pasta to the sauce and toss gently until well coated. Return chicken balls to the skillet and spoon sauce over them. Let everything mingle for 1-2 minutes.
5. **Serve:** Garnish with extra Parmesan or parsley, and serve hot with garlic bread or a crisp green salad.

### SWAPS & NOTES

**Protein Swap:** Ground turkey or pork can work in place of chicken.

**Low-Carb Option:** Serve over zucchini noodles or steamed cauliflower.

**Spice it Up:** Add crushed red pepper flakes to the sauce for heat.

**Extra Veggies:** Stir in spinach, peas, or roasted mushrooms for more depth. ??? Step-by-Step Instructions 1.

## TIPS FOR SUCCESS

Don't overmix your meatball mixture-it keeps the chicken tender.

Use the same pan to build flavor and save on cleanup.

Simmer the sauce gently so it thickens without curdling. ?

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-balls-with-creamy-parmesan-pasta-the-ultimate-comfort-bowl/>