

Creamy Chicken Broccoli Pasta Bake - Easy, Cheesy, and Kid-Approved

Family Night Chicken and Broccoli Pasta Bake



OVEN
375°F

TIME
2 min

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INGREDIENTS

1 pound chicken tenders, cut into bite-size pieces
3 cups fresh broccoli florets
1¹/₂ cups dry small-shaped pasta (penne, rotini, shells, etc.)
2 tablespoons olive oil
1 teaspoon paprika
¹/₂ teaspoon garlic powder
¹/₂ teaspoon onion powder
Kosher salt and freshly ground black pepper, to taste
³/₄ cup chicken broth
2 tablespoons shredded Parmesan cheese
4 ounces cream cheese, cubed
1¹/₂ cups shredded mozzarella cheese, divided

DIRECTIONS

- Step 1: Cook the Pasta and Broccoli:** Boil the pasta in salted water until al dente, following package directions. Toss in the broccoli florets during the last 2 minutes of cooking. Drain and set aside.
- Step 2: Season the Chicken:** Toss your bite-sized chicken pieces with paprika, garlic powder, onion powder, salt, and pepper in a bowl until evenly coated.
- Step 3: Brown the Chicken:** Heat the olive oil in a large sauté pan over medium-high heat. Once hot, add the chicken and sear until browned on the outside (they don't need to be fully cooked through yet).
- Step 4: Build the Sauce:** Pour in chicken broth and bring to a gentle simmer. Stir in the cream cheese cubes until melted and creamy. Then add ³/₄ cup of mozzarella and stir until melted and the sauce is smooth and slightly thickened.
- Step 5: Mix It All Together:** Turn off the heat. Add the drained pasta and broccoli to the sauce and chicken. Gently toss to combine.
- Step 6: Assemble and Bake:** Transfer everything to a greased baking dish. Cover with foil and bake at 375°F for 15 minutes. Remove foil, sprinkle with remaining mozzarella and Parmesan, and bake uncovered for 3-5 more minutes, until melty and golden.
- Step 7: Let It Rest:** Allow the pasta bake to rest for 5 minutes before serving so it sets nicely.

SWAPS & NOTES

-tender chicken, fresh green broccoli, melty mozzarella, and a creamy sauce that clings to every bite of pasta.

It's simple enough for a weeknight but satisfying enough to serve when you've got hungry mouths to feed and want to avoid a dinner table mutiny.

Bonus: it's a one-dish wonder that lets you sneak in the veggies while still earning rave reviews.

Why I Love This Recipe This dish is basically dinner insurance -every time I make it, it disappears.

TIPS FOR SUCCESS

Cut broccoli into small florets so they cook evenly with the pasta.

Don't skip resting time -it helps everything firm up and slice cleanly.

Add red pepper flakes for a subtle heat kick if your crew enjoys spice.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-broccoli-pasta-bake-easy-cheesy-and-kid-approved/>