

Golden Chicken + Creamy Pasta = The Comfort Food Dinner You Need

Crispy Chicken with Creamy Pasta: The Weeknight Wonder You'll Make on Repeat



TIME
10 mins

METHOD
Air fryer

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SAVE
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INGREDIENTS

For the Crispy Chicken:

2 chicken breasts, sliced thin

1 cup buttermilk

1 cup all-purpose flour

1 teaspoon paprika

1 teaspoon garlic powder

Salt & pepper to taste

Oil for frying (vegetable or canola)

For the Creamy Pasta:

8 oz pasta (penne or fettuccine work great)

2 tablespoons butter

3 cloves garlic, minced

1 cup heavy cream

1/2 cup grated parmesan cheese

1/2 teaspoon Italian seasoning

DIRECTIONS

- 1.** Marinate the : Chicken:Place chicken slices in buttermilk. Let soak for at least 30 minutes (or up to overnight in the fridge).
- 2.** Prep the : Breeding:In a shallow bowl, mix flour, paprika, garlic powder, salt, and pepper.
- 3.** Dredge & : Fry:Heat oil in a skillet over medium heat. Dredge each chicken slice in the flour mixture and fry until golden and cooked through-about 3-4 minutes per side. Drain on paper towels or a wire rack.
- 4.** Boil the : Pasta:Cook pasta according to package directions. Drain and set aside.
- 5.** Make the : Sauce:In a large skillet, melt butter. Add minced garlic and sauté until fragrant (about 1 minute). Pour in heavy cream, add Italian seasoning, salt, and pepper. Stir and simmer for 2-3 minutes, then mix in parmesan until smooth.
- 6.** Combine:Toss cooked pasta into the sauce and stir to coat. If sauce thickens too much, add a splash of pasta water to loosen.
- 7.** Assemble & : Serve:Plate the creamy pasta, top with crispy chicken slices, and serve hot. Garnish with extra parmesan or chopped parsley if desired.

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

Original recipe: <https://chefmaniac.com/golden-chicken-creamy-pasta-the-comfort-food-dinner-you-need/>