

Golden Chicken Alfredo Pasta - Creamy, Crunchy, and Crave-Worthy

There's just something magical about the combo of



TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Pasta:

1 lb fettuccine pasta

For the Chicken:

2 boneless, skinless chicken breasts

Salt and pepper, to taste

$\frac{1}{2}$ cup flour

2 large eggs, beaten

1 cup breadcrumbs

$\frac{1}{2}$ cup grated Parmesan cheese

2 tbsp olive oil

For the Alfredo Sauce:

2 tbsp butter

2 cloves garlic, minced

1 cup heavy cream

1 cup grated Parmesan cheese

Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Cook the Pasta:** Boil a large pot of salted water and cook fettuccine according to package instructions. Drain and set aside.
- 2. Prep the Chicken:** Slice chicken breasts into strips. Season with salt and pepper. Set up three bowls: one with flour, one with beaten eggs, and one with a mix of breadcrumbs and Parmesan. Dredge each strip in flour, dip in egg, then coat thoroughly in breadcrumb-Parmesan mixture.
- 3. Fry Until Crispy:** Heat olive oil in a skillet over medium-high heat. Fry the chicken strips for 3-4 minutes per side until golden brown and cooked through. Remove and set aside.
- 4. Make the Alfredo Sauce:** In the same skillet, melt butter over medium heat. Saut  garlic until fragrant, about 30 seconds. Pour in heavy cream and bring to a gentle simmer. Stir in Parmesan until the sauce is smooth and creamy.
- 5. Toss Pasta & Assemble:** Add cooked fettuccine to the skillet and toss until evenly coated in sauce. Plate the pasta and top with crispy chicken. Garnish with fresh parsley and serve hot.

SWAPS & NOTES

Swap in panko breadcrumbs for extra crunch.

Use chicken thighs if you prefer dark meat.

Add saut ed mushrooms or spinach to the sauce for bonus nutrition.

Try linguine, penne, or even gnocchi.

TIPS FOR SUCCESS

Use freshly grated Parmesan for best melting and flavor.

Don't overcrowd the pan when frying-work in batches if needed.

For ultra-crispy chicken, press the breadcrumb coating firmly onto the strips.

Keep the sauce at a gentle simmer to prevent curdling or separation.

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

Original recipe: <https://chefmaniac.com/golden-chicken-alfredo-pasta-creamy-crunchy-and-crave-worthy/>