

Creamy Lemon Chicken Alfredo Tortellini: A Rich and Zesty Pasta Delight

If you're craving something



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Lemon Chicken Alfredo Tortellini:

- 2 cups cheese tortellini
- 2 tablespoons olive oil
- 2 boneless, skinless chicken breasts, diced
- 2 cloves garlic, minced
- 1 cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- Zest of 1 lemon
- Juice of 1 lemon
- 1 cup baby spinach, chopped
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

How to Make Lemon Chicken Alfredo Tortellini:

1. Cook the Tortellini:
2. Cook the Chicken:
3. Add Garlic for Flavor:
4. Make the Creamy Alfredo Sauce:
5. Add the Lemon Zest and Juice:
6. Combine Everything:
7. Garnish & Serve:

Pro Tips & Variations:

What to Serve with Lemon Chicken Alfredo Tortellini:

A crisp green salad - A simple arugula or Caesar salad balances out the creamy pasta.

Garlic bread - Because who doesn't love a buttery,

crispy side to soak up the sauce?

Roasted vegetables - Try roasted broccoli, zucchini, or asparagus for a flavorful contrast.

A refreshing drink - A glass of chilled white wine (Sauvignon Blanc or Pinot Grigio) complements the lemony sauce perfectly.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. **Cook the Tortellini:** Bring a pot of salted water to a boil and cook the cheese tortellini according to package instructions (usually about 3-4 minutes). Drain and set aside.
2. **Cook the Chicken:** While the tortellini is cooking, heat the olive oil in a large skillet over medium heat. Add the diced chicken and cook for 5-7 minutes, stirring occasionally, until golden brown and cooked through.
3. **Add Garlic for Flavor:** Once the chicken is fully cooked, add the minced garlic and sauté for 1-2 minutes until fragrant. This step enhances the sauce's depth with a savory, garlicky aroma.
4. **Make the Creamy Alfredo Sauce:** Pour in the heavy cream and bring it to a gentle simmer. Lower the heat and stir in the grated Parmesan cheese until it melts into a smooth, creamy sauce.
5. **Add the Lemon Zest and Juice:** Stir in the zest of 1 lemon and lemon juice, mixing well. The citrusy notes brighten up the creamy Alfredo sauce and balance the richness. Season with salt and pepper to taste.
6. **Combine Everything:** Add the cooked tortellini and chopped spinach to the skillet, gently tossing to coat everything in the sauce. Cook for another 2-3 minutes, allowing the spinach to wilt and the flavors to meld.
7. **Garnish & Serve:** Remove from heat and sprinkle with fresh parsley for a pop of color. Serve immediately and enjoy this creamy, lemony, cheesy pasta perfection.
8. **Pro Tips & Variations:** ? Want a richer sauce? Add an extra ... cup of Parmesan or a splash of white wine

before adding the cream.

9. ? Make it lighter - Swap heavy cream for half-and-half or a mix of milk and Greek yogurt.
10. ? Add more veggies - Mushrooms, cherry tomatoes, or asparagus would be great additions.
11. ? Spice it up - A pinch of red pepper flakes adds a little heat without overpowering the dish.
12. ? Make it vegetarian - Skip the chicken and use mushrooms or extra spinach for a delicious meat-free version.
13. What to Serve with Lemon Chicken Alfredo Tortellini: This dish is satisfying on its own, but here are a few sides to round out the meal:
14. A crisp green salad - A simple arugula or Caesar salad balances out the creamy pasta.
15. Garlic bread - Because who doesn't love a buttery, crispy side to soak up the sauce?
16. Roasted vegetables - Try roasted broccoli, zucchini, or asparagus for a flavorful contrast.
17. A refreshing drink - A glass of chilled white wine (Sauvignon Blanc or Pinot Grigio) complements the lemony sauce perfectly.
18. FAQs (From My Kitchen to Yours): Q: Can I use frozen tortellini?A: Yes! Just cook it according to the package instructions before adding it to the sauce.
19. Q: Can I use rotisserie chicken instead?A: Absolutely! Just shred it and stir it into the sauce when you add the tortellini.
20. Q: Can I make this ahead of time?A: This dish is best fresh, but you can store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop with a splash of cream or milk to loosen the sauce.
21. Q: Can I use a different type of pasta?A: Sure! This sauce works well with penne, fettuccine, or ravioli too.
22. Why You'll Love This Recipe: I keep coming back to this Lemon Chicken Alfredo Tortellini because it's creamy, comforting, and incredibly flavorful-but still feels fresh thanks to the lemon and spinach. It's an easy weeknight meal that tastes restaurant-worthy without the extra effort.
23. If you try this recipe, let me know how it turns out! And if you have any fun twists, I'd love to hear them.

SWAPS & NOTES

brighten up the creamy Alfredo sauce and balance the richness.
Season with salt and pepper to taste. 6.

Combine Everything Add the cooked tortellini and chopped spinach to the skillet, gently tossing to coat everything in the sauce.

Cook for another 2-3 minutes , allowing the spinach to wilt and the flavors to meld. 7.

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

Original recipe: <https://chefmaniac.com/creamy-lemon-chicken-alfredo-tortellini-a-rich-and-zesty-pasta-delight/>