

Garlic Butter Chicken with Ricotta Alfredo Pasta: A Creamy, Cozy Dream

Garlic Butter Chicken with Creamy Ricotta Alfredo Pasta: A Cozy, Flavor-Packed Favorite



TIME
7 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Garlic Butter Chicken:

2 boneless, skinless chicken breasts

1 tsp Italian seasoning

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp garlic powder

2 tbsp butter

2 cloves garlic, minced

1 tbsp olive oil

For the Ricotta Alfredo Pasta:

12 oz fettuccine (or any pasta you love)

1 cup ricotta cheese

1 cup grated Parmesan cheese

1 cup heavy cream

3 cloves garlic, minced

$\frac{1}{2}$ tsp salt (adjust to taste)

... tsp nutmeg (optional)

$\frac{1}{2}$ cup reserved pasta water (optional, for thinning)

Fresh parsley or basil, for garnish

DIRECTIONS

1. Prepare the Chicken: Pat the chicken breasts dry.
2. Season both sides with : Italian seasoning, salt, pepper, and garlic powder.
3. Heat 1 tbsp butter and olive oil in a large skillet over medium heat.
4. Cook chicken for 6-7 minutes per side until golden and cooked through (165°F internal temp).
5. In the last 2 minutes, add garlic and the remaining butter, basting the chicken in the garlic butter.
6. Remove from skillet and let rest.
7. Cook the Pasta: Bring salted water to a boil and cook fettuccine until al dente.
8. Reserve $\frac{1}{2}$ cup pasta water, then drain and set aside.
9. Make the Ricotta Alfredo Sauce: In the same skillet, melt 2 tbsp butter over medium heat.
10. SautØ garlic for 30 seconds until fragrant.
11. Stir in heavy cream, then add ricotta and : Parmesan, stirring until smooth and creamy.
12. Season with salt, pepper, and nutmeg (if using).
13. Thin with reserved pasta water as needed for silky consistency.
14. Combine & Serve: Toss the cooked pasta with the sauce.
15. Slice the rested chicken and lay it over the pasta.
16. Garnish with fresh parsley or basil and extra : Parmesan.
17. Serve warm and devour!

TIPS FOR SUCCESS

Pound chicken for even thickness and better searing.

Use whole milk ricotta for the creamiest sauce.

Don't skip the garlic butter basting -it infuses every bite with rich flavor.

Add sautéed spinach , sun-dried tomatoes , or crushed red pepper flakes to the sauce.

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-with-ricotta-alfredo-pasta-a-creamy-cozy-dream/>