

Crispy Chicken with Creamy Garlic Parmesan Pasta (Your New Weeknight Hero)

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TIME
6 min

TEMP
165°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Crispy Chicken:

4 boneless, skinless chicken breasts

1 cup breadcrumbs

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

1 tsp garlic powder

1 tsp paprika

2 eggs, beaten

Salt and pepper to taste

Olive oil, for frying

For the Creamy Pasta:

8 oz pasta (penne or fettuccine are perfect)

1 cup heavy cream

3 cloves garlic, minced

2 tbsp butter

Salt and pepper, to taste

Fresh parsley, for garnish

DIRECTIONS

1. **Prep the Chicken:** Season chicken breasts with salt and pepper. Set up two bowls: one with beaten eggs, the other with a mix of breadcrumbs, Parmesan, garlic powder, and paprika. Dip each chicken breast into the egg, then coat with breadcrumb mixture.
2. **Cook the Chicken:** Heat olive oil in a large skillet over medium heat. Fry each chicken breast for about 5-6 minutes per side, or until crispy and fully cooked through (internal temp 165°F). Set aside and keep warm.
3. **Cook the Pasta:** Boil a pot of salted water and cook your pasta until al dente. Drain and set aside.
4. **Make the Creamy Sauce:** In the same skillet, melt butter and sauté minced garlic for 1-2 minutes. Add heavy cream, simmer for a few minutes, then stir in Parmesan until melted and smooth. Season with salt and pepper to taste.
5. **Combine:** Add the cooked pasta to the cream sauce and toss to coat.
6. **Serve:** Plate the pasta and top each portion with a crispy chicken breast. Garnish with fresh parsley and extra Parmesan. Serve immediately.

TIPS FOR SUCCESS

For extra crispy chicken, try double-dipping in egg and crumbs. Want spice?

Add a pinch of chili flakes to the cream sauce. Swap Parmesan for Romano for a bolder flavor. Make it gluten-free with GF pasta and breadcrumbs.

