

Ultimate Buffalo Chicken Pasta with Bacon: Your New Go-To Dinner

Here's the simple lineup of ingredients for this flavor-packed pasta dish:



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INGREDIENTS

6 strips bacon, crumbled
2 chicken breasts, cooked and shredded
1 lb pasta (any shape you love - penne, rotini, or cavatappi work great!)
... cup buffalo sauce (adjust to your spice preference!)
1 cup heavy cream
1 cup shredded cheddar cheese
Salt and pepper to taste

DIRECTIONS

1. Let's get cooking! This dish comes together quickly, so have your ingredients prepped and ready.
2. Cook the : Bacon: In a large skillet, cook the bacon strips over medium heat until they are crispy. Remove the bacon, place it on a paper towel-lined plate to drain, and once cooled, crumble it. Reserve about a tablespoon of the bacon grease in the skillet for extra flavor, if desired, or discard it.
3. Cook the : Pasta: While the bacon is cooking, bring a large pot of salted water to a rolling boil. Add your chosen pasta and cook according to package instructions until it's al dente (firm to the bite). Drain the pasta thoroughly and set it aside.
4. Prepare the : Chicken: If you haven't already, cook and shred your chicken breasts. You want nice, bite-sized pieces that will mix well with the pasta.
5. Make the : Creamy Buffalo Sauce: In the same skillet (where you cooked the bacon, if desired), add the buffalo sauce and heavy cream. Bring the mixture to a gentle simmer over medium-low heat, stirring constantly. Once it's warm and beginning to bubble slightly, gradually stir in the shredded cheddar cheese until it's completely melted and the sauce is smooth and creamy. Season with salt and pepper to taste.
6. Combine : Everything: Add the cooked and drained pasta, the shredded chicken, and most of the crumbled bacon (saving some for garnish) to the skillet with the creamy buffalo sauce. Toss everything together gently until the pasta, chicken, and bacon are thoroughly coated in the sauce.

7. **Serve:** Serve the pasta immediately while it's hot and creamy. Garnish each serving with the reserved crumbled bacon for an extra pop of flavor and texture.

SWAPS & NOTES

Chicken: If you don't have cooked chicken, you can quickly boil, bake, or pan-fry two chicken breasts and shred them.

A rotisserie chicken is also a fantastic shortcut!

Bacon: Any type of bacon works here.

You can even use turkey bacon for a slightly lighter option, but classic pork bacon delivers that unbeatable savory crunch.

TIPS FOR SUCCESS

Pre-Cooked Chicken: This recipe is lightning-fast if you use leftover chicken or a rotisserie chicken.

Al Dente Pasta: Don't overcook your pasta.

It will continue to absorb sauce and soften slightly as it sits.

Low Heat for Sauce: When making the sauce, keep the heat on medium-low.

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