

Garlicky Butter Chicken Pasta - A Creamy One-Pan Dinner You'll Crave

Garlicky Creamy Butter Chicken Pasta ?? One-Pan Magic with Bold Flavor



TIME
6 min

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INGREDIENTS

2 chicken breasts, cut into bite-sized pieces
8 oz fettuccine or spaghetti pasta
2 tablespoons butter
1 tablespoon olive oil
4 cloves garlic, minced
1/2 cup heavy cream
1/2 cup chicken broth
1 cup grated parmesan cheese
Salt and pepper, to taste
Fresh parsley, for garnish

DIRECTIONS

1. Cook the Pasta:: Bring salted water to a boil in a large pot.
2. Cook pasta according to package instructions.
3. Drain and set aside.
4. Cook the Chicken:: In a large skillet, heat butter and olive oil over medium heat.
5. Add chicken, season with salt and pepper.
6. Sear for 5-6 minutes until golden and cooked through.
7. Remove and set aside.
8. Make the Garlic Butter Sauce:: In the same skillet, add garlic and sautØ for 1 minute until fragrant.
9. Pour in chicken broth, bring to a simmer.
10. Stir in heavy cream, parmesan, and additional salt and pepper.
11. Simmer for 2-3 minutes until the sauce thickens.
12. Combine and Serve:: Add pasta and cooked chicken back into the skillet.
13. Toss to coat everything in the sauce.
14. Garnish with parsley and extra parmesan.
15. Serve hot and enjoy!

SWAPS & NOTES

: rich garlic, creamy sauce, tender pasta, and juicy chicken-all cooked up with minimal cleanup.

The parmesan adds a salty depth, while the butter and cream give it a luxurious finish.

I especially love how everything comes together in a single skillet for easy cooking and even easier cleanup.

TIPS FOR SUCCESS

Use fresh garlic for the richest flavor-no jarred substitutes here.

Sear chicken in batches if needed for even browning.

Thin the sauce with pasta water if it gets too thick.

Swap proteins: Try shrimp or rotisserie chicken for a twist.

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

Original recipe: <https://chefmaniac.com/garlicky-butter-chicken-pasta-a-creamy-one-pan-dinner-youll-crave/>