

Double Parmesan Garlic Chicken Alfredo with Truffle Mushroom Pesto

This Double Parmesan Garlic Chicken Alfredo Is a Rich, Truffle-Laced Comfort Dream



OVEN
400°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Parmesan-Crusted Grilled Chicken:

1 lb boneless, skinless chicken breasts, sliced into ½-inch cutlets

2 tbsp olive oil

4 cloves garlic, minced

¼ cup grated Parmesan cheese

¼ tsp dried oregano

Salt & freshly cracked black pepper to taste

Double Garlic-Parmesan Crispy Roasted Potatoes:

2 medium Yukon Gold potatoes, cubed

3 tbsp olive oil

6 cloves garlic, minced (divided)

¼ cup grated Parmesan cheese (divided)

1 tsp dried rosemary

Creamy Truffle Mushroom Pesto Alfredo Sauce:

2 tbsp unsalted butter

8 oz cremini mushrooms, sliced

3 cloves garlic, minced

2 tbsp pine nuts (optional)

1.5-2 tsp white truffle oil

Salt & black pepper to taste

1 ¾ cups heavy cream

1 cup grated Parmesan cheese

Garnish:

... cup shaved Parmesan cheese

DIRECTIONS

1. Roast the Potatoes: Preheat oven to 400°F (200°C). Toss potato cubes with 2 tbsp olive oil, 3 cloves minced garlic, ¼ cup Parmesan, rosemary, salt, and pepper. Roast for 30-35 minutes, flipping halfway. After roasting, toss with remaining garlic and Parmesan.
2. Prepare Chicken: Mix Parmesan, oregano, salt, and pepper in a shallow dish. Rub chicken with olive oil and garlic, then press into the Parmesan mix. Sear on a grill pan or skillet for 3-4 minutes per side until golden and cooked through. Set aside.
3. Make Truffle Mushroom Pesto: Sauté mushrooms and garlic in butter until deeply browned. Blend in a processor with pine nuts and olive oil. Add truffle oil, salt, and pepper to taste.
4. Make Alfredo Base: In the same skillet, melt butter and sauté garlic. Add heavy cream and simmer. Stir in Parmesan until melted and smooth. Mix in mushroom pesto.
5. Combine and Serve: Toss grilled chicken into the truffle Alfredo sauce. Plate with roasted potatoes, spoon over the sauce, and garnish with shaved Parmesan.

SWAPS & NOTES

It's a restaurant-worthy dish that feels surprisingly achievable at home and is guaranteed to leave your guests (or just you!) speechless.

Roast the Potatoes Preheat oven to 400°F (200°C).

Toss potato cubes with 2 tbsp olive oil, 3 cloves minced garlic, ... cup Parmesan, rosemary, salt, and pepper.

Roast for 30-35 minutes, flipping halfway.

TIPS FOR SUCCESS

Layer the Flavor: Garlic in stages builds aromatic depth.

Don't skip the post-roast garlic toss on the potatoes!

Balance the Truffle: Start with 1% tsp and increase to taste-truffle oil is potent.

Use a Microplane: For delicate Parmesan shavings that melt just enough on the plate.

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

Original recipe: <https://chefmaniac.com/double-parmesan-garlic-chicken-alfredo-with-truffle-mushroom-pesto/>