

## Double Parmesan Garlic Chicken Alfredo with Crispy Potatoes & Truffle Mushroom Pesto

Double Parmesan Garlic Chicken Alfredo with Crispy Potatoes & Creamy Truffle Mushroom Pesto



**OVEN**  
**400°F**

**TIME**  
**30-35 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb boneless, skinless chicken breasts, sliced into  $\frac{1}{2}$ -inch thick cutlets  
2 tbsp olive oil  
4 cloves garlic, minced (for chicken rub)  
 $\frac{1}{2}$  cup grated Parmesan cheese (for crust)  
 $\frac{1}{2}$  tsp dried oregano  
Salt & freshly cracked black pepper to taste  
2 medium Yukon Gold potatoes, cut into 1-inch cubes  
3 tbsp olive oil  
6 cloves garlic, minced (divided: 3 for roasting, 3 for post-roast toss)  
 $\frac{1}{2}$  cup grated Parmesan cheese (divided: ... cup for roasting, ... cup for post-roast toss)  
1 tsp dried rosemary  
For Truffle Mushroom Pesto: 2 tbsp unsalted butter (for mushrooms)  
8 oz cremini mushrooms, sliced  
3 cloves garlic, minced (for mushrooms)  
2 tbsp pine nuts (optional, toasted for best flavor)  
3 tbsp olive oil (for blending pesto)  
1.5 - 2 tsp white truffle oil (adjust to desired intensity)  
For Ultra-Rich Alfredo Base: 2 tbsp unsalted butter (for Alfredo)  
3 cloves garlic, minced (for Alfredo)

1 ¾ cups heavy cream

1 cup grated Parmesan cheese (for Alfredo)

... cup shaved Parmesan cheese (using a vegetable peeler or microplane)

Swaps and Notes:

Chicken: Boneless, skinless chicken thighs can be used for extra juiciness. Ensure cutlets are thin for quick cooking.

Potatoes: Yukon Gold potatoes are ideal for their creamy interior and crispy exterior. Russet potatoes also work but can be starchier.

Parmesan (Grated): Freshly grated Parmigiano-Reggiano is highly recommended for all components, as pre-grated cheese often has anti-caking agents that affect melt and texture.

Mushrooms (Truffle Pesto): Cremini (baby bellas) offer great flavor. Wild mushrooms could also be used for deeper earthy notes.

Pine Nuts: Toasted pine nuts add a lovely nutty flavor and texture to the pesto. They can be omitted or substituted with walnuts/almonds if preferred.

Truffle Oil: White truffle oil has a distinct, aromatic flavor. Start with 1.5 tsp and add more if you desire stronger truffle notes. Black truffle oil can be used, but has a different aroma.

Heavy Cream: Essential for the richness of the Alfredo sauce. Do not substitute with lighter creams or milk, as it won't thicken properly.

Garlic (Divided): The recipe strategically uses garlic at different stages to build layers of aromatic flavor.

Shaved Parmesan: This is primarily for elegant garnish and a final flourish of salty, nutty flavor.

## DIRECTIONS

1. Let's embark on preparing this extraordinary : Double Parmesan Garlic Chicken Alfredo!
2. Prepare Double Garlic-Parmesan Crispy Roasted Potatoes:: Preheat Oven & Prep Sheet: Preheat your oven to 200°C (400°F). Line a large baking sheet with parchment paper.
3. Toss & : Roast Potatoes (Initial): In a large bowl, combine the 1-inch cubed Yukon Gold potatoes with 2 tablespoons olive oil, 3 cloves minced garlic (first portion), ... cup grated Parmesan cheese (first portion), dried rosemary, salt, and black pepper. Toss thoroughly to coat.
4. Bake : Potatoes: Spread the seasoned potatoes in a single layer on the prepared baking sheet. Roast in the preheated oven for 30-35 minutes, or until they are beautifully golden brown and crispy on the outside, and tender on the inside. Make sure to flip them halfway through cooking to ensure even browning.
5. Post-: Roast Toss: Once roasted, immediately transfer the hot potatoes to a clean bowl. Add the remaining 3 cloves of minced garlic (second portion) and the remaining ... cup of grated Parmesan cheese (second portion). Toss well to create an extra flavorful, garlicky, and cheesy crust on the potatoes. Set aside and keep warm.
6. Prepare Parmesan-Crusted Grilled Chicken Slices:: Prep Parmesan Crust Mixture: While potatoes roast, in a shallow dish (or a wide plate), combine ¾ cup grated Parmesan cheese (for crust), ½ teaspoon dried oregano, salt, and black pepper. Mix well.
7. Season & : Dredge Chicken: Pat the ¾-inch thick chicken cutlets very dry with paper towels. Rub each

side of the chicken with 1 tablespoon of olive oil and the 4 cloves of minced garlic (for chicken rub). Then, dredge each garlic-rubbed cutlet generously in the Parmesan mixture, pressing firmly to adhere the cheese and seasonings to both sides.

8. **Cook : Chicken:** Heat a grill pan or a large skillet over medium-high heat. Add the Parmesan-cruste chicken slices. Cook for 3-4 minutes per side, or until they are beautifully golden brown, have a delicious crust, and are cooked through (internal temperature should reach 165°F / 74°C when measured in the thickest part). Set the cooked chicken aside on a clean plate.
9. **Prepare Truffle Mushroom Pesto:: Cook Mushrooms:** In the same large skillet (the one used for searing chicken is fine, just wipe out any large burnt bits if necessary), melt 2 tablespoons of unsalted butter over medium heat. Add the sliced cremini mushrooms and 3 cloves of minced garlic (for mushrooms). Cook, stirring occasionally, for 8-10 minutes until the mushrooms are deeply browned, tender, and have released all their moisture. The deeper the brown, the more flavor.
10. **Blend : Pesto:** Transfer the cooked mushrooms and garlic to a food processor. Add the pine nuts (if using). Pulse until the mixture is finely chopped. With the processor running on low, slowly drizzle in 3 tablespoons of olive oil until a smooth or rustic pesto forms, depending on your preference. Stir in 1.5-2 teaspoons of white truffle oil (start with 1.5 tsp and add more if you desire a stronger truffle intensity). Season with salt and black pepper to taste. Set aside.
11. **Prepare Ultra-Rich Alfredo Base & Blend with Pesto:: Make Alfredo Base:** In the same large skillet (or a separate clean saucepan), melt 2 tablespoons of unsalted butter (for Alfredo) over medium heat. Add the remaining 3 cloves of minced garlic (for Alfredo) and sautØ for 1 minute until fragrant.
12. **Simmer : Cream & Cheese:** Pour in 1 ¾ cups heavy cream and bring to a gentle simmer, stirring occasionally. Gradually stir in 1 cup of grated Parmesan cheese (for Alfredo) until it is completely melted and the sauce is smooth and ultra-creamy. Season with salt and freshly cracked black pepper to taste.
13. **Combine : Pesto & Alfredo:** Stir the prepared Truffle Mushroom Pesto directly into the Alfredo sauce until it is well combined and the sauce takes on a beautiful creamy, earthy hue. Keep the sauce warm over very low heat while you assemble.
14. **Assemble & Serve:: Coat Chicken:** Add the cooked Parmesan-cruste grilled chicken slices to the Truffle Mushroom Pesto Alfredo sauce and gently stir to coat each piece thoroughly in the luscious sauce.
15. **Plate : Potatoes:** Divide the double garlic-Parmesan crispy roasted potatoes evenly among your serving plates or bowls.
16. **Spoon & : Garnish:** Generously spoon the cheesy, luscious Double Parmesan Garlic Chicken Alfredo mixture over the top of the roasted potatoes.

17. Twist : Topping: Finish each serving with a delicate scattering of shaved Parmesan cheese (using a vegetable peeler or microplane).
18. Savor! Serve immediately and savor every rich, aromatic, and extraordinary bite!

## SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs can be used for extra juiciness.

Ensure cutlets are thin for quick cooking.

Potatoes: Yukon Gold potatoes are ideal for their creamy interior and crispy exterior.

Russet potatoes also work but can be starchier.

## TIPS FOR SUCCESS

Prep Components Simultaneously: While the instructions are sequential, efficient cooking means starting the potatoes first, then chicken, then pesto/Alfredo, overlapping steps.

Don't Overcrowd Pans: When searing chicken or roasting potatoes, ensure they are in a single layer for proper browning and crispiness.

Watch the Garlic: Garlic burns easily.

Keep the heat moderate and stir constantly to prevent bitterness in all steps.

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

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