

Easy Chicken Parmesan with Spaghetti, Garlic Bread & Broccoli

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OVEN
350°F

TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

1 boneless chicken breast (about 6-8 oz)

1/2 cup marinara sauce

1/2 cup shredded mozzarella cheese

Salt, pepper, Italian seasoning (to taste)

1 tbsp oil (olive oil or your preferred cooking oil)

Spaghetti (enough for your desired serving size, typically 2-3 oz dry per person)

Marinara or pasta sauce (your favorite jarred sauce)

Salt, pepper (to taste, for pasta water and sauce)

Steamed broccoli (about 1-2 cups fresh florets per person)

2 slices garlic bread (store-bought or homemade)

Swaps and Notes:

Chicken Breast: A boneless, skinless chicken breast is lean and cooks quickly. You can butterfly a thicker breast to make it thinner, or pound it slightly for more even cooking. Chicken cutlets are also a great option.

Marinara Sauce (for Chicken & Pasta): Use your favorite jarred marinara or pasta sauce for convenience. Quality matters here for flavor!

Shredded Mozzarella: Part-skim or whole-milk shredded mozzarella will work. Fresh mozzarella can also be used for a gooier melt, but may release more water.

Italian Seasoning: A pre-made blend of dried oregano, basil, thyme, and marjoram.

Spaghetti: Any long pasta shape like linguine or fettuccine will also work well.

Broccoli: Fresh broccoli florets are best. Frozen broccoli florets (thawed) can be used in a pinch.

Garlic Bread: Store-bought frozen garlic bread is a great shortcut. You can also make your own by toasting bread with butter and garlic powder.

Optional Additions: A sprinkle of grated Parmesan cheese on the finished chicken, or a pinch of red pepper flakes in the marinara sauce for a subtle kick.

DIRECTIONS

1. Let's get this classic : Chicken Parmesan dinner assembled and cooked!
2. Prepare : Chicken Parmesan: Pat the boneless chicken breast dry with paper towels. Season both sides generously with salt, pepper, and Italian seasoning.
3. Heat 1 tablespoon of oil in a skillet (oven-safe if you want to melt the cheese in the oven, or use a lid for stovetop melting) over medium-high heat. Add the seasoned chicken breast and cook for about 5-7 minutes per side, or until golden brown and cooked through (internal temperature reaches 165°F / 74°C).
4. Once the chicken is cooked, reduce the heat to low. Pour 1/2 cup of marinara sauce over the chicken breast, spreading it evenly. Sprinkle 1/2 cup of shredded mozzarella cheese on top of the sauce.
5. Cover the skillet with a lid (or transfer to an oven-safe dish and pop it under the broiler for 1-2 minutes, watching closely!) until the cheese is beautifully melted and bubbly.
6. Cook : Spaghetti: While the chicken is cooking, bring a large pot of salted water to a rolling boil. Add the spaghetti and cook according to package instructions until it is al dente (cooked through but still slightly firm to the bite).
7. Drain the spaghetti well. Return it to the pot or a serving bowl. Toss with your preferred marinara or pasta sauce, adding salt and pepper to taste.
8. Steam : Broccoli: While the chicken and pasta cook, prepare your broccoli. Steam the broccoli florets in a steamer basket over boiling water until tender-crisp (about 3-5 minutes), or boil them directly in a pot of

salted water until tender. Drain well.

9. **Serve:** Carefully plate the cooked Chicken Parmesan. Serve it alongside a generous portion of the sauced spaghetti, two slices of warm garlic bread, and the vibrant steamed broccoli. Enjoy your classic, comforting meal!

SWAPS & NOTES

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TIPS FOR SUCCESS

Thin Chicken for Even Cooking: If your chicken breast is very thick, you can butterfly it or pound it to an even 1/2-inch thickness for faster, more even cooking.

Don't Overcook Chicken: Chicken breast can dry out quickly.

Cook it just until it's no longer pink and reaches 165°F (74°C).

Al Dente Pasta: Cook the spaghetti until al dente.

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

Original recipe: <https://chefmaniac.com/easy-chicken-parmesan-with-spaghetti-garlic-bread-broccoli/>