

One-Pan Wonder: Garlic Butter Chicken & Cheesy Rigatoni

Garlic Butter Chicken with Parmesan Rigatoni Pasta: Your New Favorite Weeknight Meal



TIME
6 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb boneless, skinless chicken breast, cut into bite-sized pieces
2 tbsp olive oil
3 tbsp unsalted butter
4 garlic cloves, minced
1/2 tsp paprika
1/2 tsp Italian seasoning
Salt and pepper to taste
1 tbsp fresh parsley, chopped (for garnish)
8 oz rigatoni pasta
2 tbsp unsalted butter
2 garlic cloves, minced
1/2 cup heavy cream
1/2 cup grated Parmesan cheese
Salt and black pepper to taste
1/4 cup reserved pasta water

DIRECTIONS

1. Let's get cooking this delicious : Garlic Butter Chicken with Parmesan Rigatoni Pasta:
2. Cook the : Pasta: Bring a large pot of generously salted water to a rolling boil. Add the rigatoni pasta and cook according to package instructions until al dente. Before draining, scoop out and reserve 1/4 cup of the starchy pasta water. Then, drain the pasta and set it aside.
3. Cook the : Chicken: While the pasta is cooking, heat the olive oil in a large skillet over medium-high heat. Add the bite-sized chicken pieces to the skillet and season them with paprika, Italian seasoning, salt, and pepper. Cook the chicken for 5-6 minutes, stirring occasionally, until it's golden brown on all sides and cooked through (internal temperature should reach 165°F / 74°C).
4. Finish : Chicken: Reduce the heat to medium. Add the 3 tablespoons unsalted butter and 4 minced garlic cloves to the skillet with the chicken. Toss everything to coat the chicken in the melted garlic butter. Cook for an additional 1-2 minutes, stirring, until the garlic is fragrant (be careful not to burn it). Remove the chicken from the heat and set aside.
5. Make : Parmesan Sauce: In a separate medium skillet or saucepan, melt 2 tablespoons unsalted butter over medium heat. Add the 2 minced garlic cloves and sauté for about 1 minute, until fragrant.
6. Simmer : Sauce: Stir in the heavy cream and bring the mixture to a gentle simmer, stirring occasionally. Do not bring to a rolling boil.
7. Thicken : Sauce: Reduce the heat to low. Add the Parmesan cheese, the reserved pasta water, and season

with salt and black pepper to taste. Stir continuously until the cheese has melted and the sauce is smooth and creamy.

8. **Combine : Pasta and Sauce:** Add the cooked rigatoni to the skillet with the Parmesan sauce. Toss until the pasta is evenly coated in the rich, creamy sauce.
9. **Plate and : Serve:** Plate the Parmesan rigatoni and top each serving generously with the garlic butter chicken. Garnish with fresh chopped parsley for a burst of color and freshness. Serve hot and enjoy!

SWAPS & NOTES

: savory, comforting, and incredibly satisfying.

This Garlic Butter Chicken with Parmesan Rigatoni Pasta is exactly that kind of dish.

It brings together tender, juicy chicken pieces coated in a rich garlic butter sauce with perfectly cooked rigatoni, all tossed in a creamy, cheesy Parmesan sauce.

It's a meal that feels gourmet but comes together surprisingly quickly, making it ideal for busy weeknights or a relaxed weekend dinner.

TIPS FOR SUCCESS

Don't Overcook Chicken: Chicken breast cooks quickly, especially when cut into bite-sized pieces.

Reserved Pasta Water is Gold: That starchy pasta water is key to creating a smooth, emulsified sauce that clings beautifully to the pasta.

Grate Your Own Parmesan: Freshly grated Parmesan melts better and has a far superior flavor to pre-grated varieties.

Taste and Adjust: Always taste your sauce before serving and adjust salt and pepper as needed.

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

Original recipe: <https://chefmaniac.com/one-pan-wonder-garlic-butter-chicken-cheesy-rigatoni/>