

Creamy Garlic Parmesan Chicken Pasta That's Ready in 30 Minutes

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TIME
30 min

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INGREDIENTS

2 grilled chicken breasts, sliced
8 oz (225g) spaghetti or pasta of choice
2 tablespoons butter
3 garlic cloves, minced
1 cup heavy cream
1 cup grated Parmesan cheese
1 teaspoon Italian seasoning
Salt and pepper to taste
Fresh chopped parsley, for garnish

Substitutions and Notes:

Pasta: Penne, fettuccine, or linguine all work beautifully.

Cream: Half-and-half can be used for a lighter version.

Chicken: Leftover rotisserie chicken or even shrimp are great swaps.

Add-Ins: Try sun-dried tomatoes, spinach, mushrooms, or peas for an extra boost.

How to Make Creamy Garlic Parmesan Chicken Pasta:

Cook the PastaBoil the pasta in salted water until al dente. Drain and set aside.

Make the Garlic Cream SauceIn a large skillet, melt the butter over medium heat. Add minced garlic and sauté for about 1 minute, until fragrant.

Build the SauceStir in the heavy cream, Parmesan cheese, Italian seasoning, salt, and pepper. Simmer on low for 3-5 minutes, stirring, until the sauce

thickens slightly.

Combine Everything Add the cooked pasta to the sauce and toss until well coated. Top with sliced grilled chicken and let everything warm through.

Garnish and Serve Sprinkle with fresh parsley and more Parmesan if desired. Serve hot and enjoy the creamy magic!

Tips for Success:

Don't boil the cream - a gentle simmer keeps the sauce smooth.

Use freshly grated Parmesan for the best melt and flavor.

Let the pasta sit in the sauce for a minute or two before serving so it absorbs more flavor.

Serving Suggestions:

Serve with a crisp Caesar salad or a simple garlic butter baguette.

Pair with a glass of chilled Chardonnay or sparkling water with lemon.

Want something more indulgent? Add a drizzle of truffle oil just before serving.

Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 3 days.

To Reheat: Warm in a skillet with a splash of milk or cream to loosen the sauce.

Freezing: Not recommended - the cream sauce may separate.

More Recipes You'll Love:

These chicken enchiladas are my go-to for cozy, crowd-pleasing dinners

This Cajun chicken sausage gumbo is my favorite bowl of southern comfort

DIRECTIONS

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2. **Make the : Garlic Cream Sauce** In a large skillet, melt the butter over medium heat. Add minced garlic and sauté for about 1 minute, until fragrant.
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6. **Tips for Success:** Don't boil the cream - a gentle simmer keeps the sauce smooth.
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16. This : Cajun chicken sausage gumbo is my favorite bowl of southern comfort
17. These sheet pan quesadillas are my favorite way to feed a crowd fast
18. This : Dorito casserole is my favorite weeknight dinner shortcut
19. This : Instant Pot lasagna is my favorite way to make comfort food fast
20. Final Thoughts: This Creamy Garlic Parmesan Chicken Pasta is the kind of comfort food you'll come back to again and again. It's quick, satisfying, and completely family-approved. Whether it's a weeknight meal or you're trying to impress someone special, this recipe checks every box.
21. Tried it? Let me know how it turned out in the comments - or tag me in your photo on social! ?And don't forget to follow for more cozy recipes coming your way. ?

SWAPS & NOTES

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Chicken : Leftover rotisserie chicken or even shrimp are great swaps.

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TIPS FOR SUCCESS

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

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