

Creamy Parmesan Chicken Pasta: Easy, Cheesy & Comforting Dinner

Creamy Parmesan Chicken Pasta: Juicy Chicken Bites & Velvety Pasta Perfection!



TIME
30 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb boneless, skinless chicken breast, cut into bite-sized pieces
- Salt and black pepper, to taste
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 2 tablespoons unsalted butter (for cooking chicken)
- 2 cloves garlic, minced (for chicken)
- Fresh parsley, chopped (for garnish, optional)
- 8 oz pasta (fettuccine, penne, or your choice)
- 2 tablespoons unsalted butter (for sauce)
- 3 cloves garlic, minced (for sauce)
- 1 cup heavy cream
- 1 cup grated Parmesan cheese (plus extra for garnish)
- $\frac{1}{2}$ teaspoon Italian seasoning

DIRECTIONS

- 1. Cook the Chicken Bites:** Cut the 1 lb boneless, skinless chicken breast into bite-sized pieces. Season the chicken pieces generously with salt, black pepper, 1 teaspoon garlic powder, and 1 teaspoon paprika. In a large skillet, melt 2 tablespoons of unsalted butter over medium heat. Add the seasoned chicken and cook for 5-7 minutes, turning occasionally, until the chicken is golden brown on all sides and cooked through (internal temperature should reach 165°F / 74°C). Add the 2 cloves minced garlic to the skillet with the chicken and cook for another 1 minute until fragrant. Transfer the cooked chicken to a plate and keep it warm (you can cover it loosely with foil).
- 2. Cook the Pasta:** While the chicken is cooking, boil the 8 oz pasta (fettuccine, penne, or your choice) in a large pot of generously salted water according to package instructions until al dente (cooked but still firm to the bite). Drain the pasta well and set aside. (You can reserve about $\frac{1}{2}$ cup of pasta water in case you need to thin the sauce later).
- 3. Prepare the Creamy Parmesan Sauce:** In the same large skillet used for the chicken (no need to clean it; the browned bits add flavor!), melt 2 tablespoons of unsalted butter over medium heat. Add the 3 cloves minced garlic (for the sauce) and sauté for 1-2 minutes until fragrant. Stir in the 1 cup heavy cream and bring the sauce to a gentle simmer. Add the 1 cup grated Parmesan cheese and $\frac{1}{2}$ teaspoon Italian seasoning. Stir continuously until the cheese is melted and the sauce thickens slightly to a wonderfully creamy consistency. Season the sauce with salt and black pepper to taste. If desired, add a

pinch of red pepper flakes for heat.

4. **4. Combine & Serve:** Add the cooked pasta and the cooked chicken bites back into the skillet with the creamy Parmesan sauce. Toss everything together, using tongs or two large spoons, until the pasta and chicken are evenly coated in the rich, cheesy sauce. If the sauce seems too thick, add a tablespoon or two of the reserved pasta cooking water until it reaches your desired consistency. Serve immediately in bowls. Garnish with fresh chopped parsley and an extra sprinkle of grated Parmesan cheese if desired. Enjoy your delicious, comforting meal!

SWAPS & NOTES

Chicken: Boneless, skinless chicken breast cooks quickly.

Chicken thighs cut into bite-sized pieces can also be used for extra juiciness.

Seasoning for Chicken: The garlic powder and paprika give the chicken a great flavor and color.

Feel free to add a pinch of onion powder or dried oregano.

TIPS FOR SUCCESS

Don't Overcook Chicken: Chicken breasts cook quickly, especially when cut into bites.

Cook until just done to keep them juicy.

Al Dente Pasta: Cook pasta to al dente as it will finish cooking slightly when tossed in the hot sauce.

Freshly Grated Parmesan: Use a block of Parmesan and grate it yourself for the best melting and superior flavor.

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

Original recipe: <https://chefmaniac.com/creamy-parmesan-chicken-pasta-easy-cheesy-comforting-dinner/>