

Creamy Chicken & Broccoli Pasta: Your Easy Weeknight Dinner

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TIME
2 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

12 oz rigatoni or pasta of your choice
2 tablespoons olive oil
2 chicken breasts, cubed (about 1 lb)
2 cups broccoli florets
4 cloves garlic, minced
1 ½ cups heavy cream
½ cup grated Parmesan cheese, plus more for serving
½ cup chicken broth
1 teaspoon Italian seasoning
Salt and black pepper, to taste
Fresh parsley, chopped (optional, for garnish)

DIRECTIONS

- 1. Cook : Pasta and Broccoli:** Bring a large pot of generously salted water to a rolling boil. Add the rigatoni (or your chosen pasta) and cook according to package directions until al dente. During the last 2 minutes of the pasta's cooking time, add the broccoli florets to the boiling water with the pasta. This ensures they are tender-crisp. Drain the pasta and broccoli and set aside.
- 2. Cook : Chicken:** While the pasta cooks, heat the olive oil in a large skillet or deep pan over medium-high heat. Add the cubed chicken breasts and season them with salt, black pepper, and Italian seasoning. Cook for 6-8 minutes, stirring occasionally, until the chicken is golden brown and cooked through (internal temperature reaches 165°F or 74°C). Remove the cooked chicken from the pan and set it aside.
- 3. Sauté Garlic:** In the same skillet (no need to clean it!), reduce the heat to medium. Add the minced garlic and cook for about 30 seconds until it's fragrant. Be careful not to burn the garlic.
- 4. Make the : Sauce:** Pour in the chicken broth and heavy cream. Stir well to combine. Bring the mixture to a gentle simmer and let it cook for about 3-4 minutes, stirring occasionally, until it has slightly thickened.
- 5. Add : Cheese:** Stir in the grated Parmesan cheese. Continue to cook, stirring constantly, until the sauce is smooth, creamy, and the cheese has fully melted.
- 6. Combine : Everything:** Add the cooked pasta, broccoli, and the cooked chicken back into the skillet with the sauce. Toss everything together using tongs until the sauce is well-distributed and coats all the

ingredients evenly. Taste and adjust the seasoning with additional salt and pepper as needed.

7. **Serve:** Garnish with fresh chopped parsley if desired. Serve immediately while hot and creamy!

SWAPS & NOTES

It's incredibly flavorful , thanks to the garlic, Italian seasoning, and rich Parmesan cheese.

It's also remarkably quick to prepare , making it perfect for those evenings when time is tight.

The combination of savory chicken, tender-crisp broccoli, and that velvety cream sauce is simply irresistible.

Plus, it's a great way to sneak in some wholesome vegetables while still enjoying a hearty pasta dish.

TIPS FOR SUCCESS

Don't Overcook Pasta: Cook your pasta al dente as it will continue to absorb sauce and soften slightly when combined.

Perfect Broccoli: Adding broccoli during the last 2 minutes of pasta cooking ensures it's tender but still has a nice bite.

Don't Overcrowd Chicken: Cook chicken in batches if your skillet isn't large enough to hold it in a single layer.

This ensures it browns nicely instead of steaming.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-broccoli-pasta-your-easy-weeknight-dinner/>