

Creamy Garlic Parmesan Chicken with Cheesy Twisted Pasta

Here's what you'll need to create this incredibly comforting and cheesy chicken pasta dish:



TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

4 boneless, skinless chicken breasts
8 oz twisted pasta (fusilli or rotini work perfectly)
3 tablespoons butter, divided
4 cloves garlic, minced
1 1/2 cups heavy cream
1 cup grated Parmesan cheese
1 cup shredded mozzarella cheese
1/2 teaspoon dried Italian herbs
Salt and freshly ground black pepper, to taste
2 tablespoons olive oil
Fresh parsley, chopped (for garnish)

Swaps and Notes:

Chicken: Boneless, skinless chicken thighs can be used for an even juicier result. Adjust cooking time accordingly.

Pasta: Fusilli or rotini are great because their twists capture the sauce, but penne, rigatoni, or even fettuccine would also work.

Cheese: Feel free to experiment with other melting cheeses like provolone or Gruyere for the mozzarella, or Pecorino Romano for the Parmesan.

Herbs: A pinch of dried oregano or basil can be used if you don't have Italian herbs. Fresh herbs like thyme or rosemary can also add a lovely aromatic touch to the sauce.

Spice: For a little kick, add a tiny pinch of red

pepper flakes to the garlic as it sautØs.

Vegetables: To add some greens, stir in a handful of fresh spinach during the last minute of sauce simmering, or some sautØed mushrooms with the garlic.

DIRECTIONS

1. This comforting meal comes together quickly in just a few simple steps:
2. Cook the : Pasta: Bring a large pot of salted water to a rolling boil. Add the twisted pasta and cook according to package instructions until it is al dente (firm to the bite). Drain the pasta well and set it aside.
3. Prepare the : Chicken: While the pasta cooks, pat the chicken breasts dry with paper towels. Season both sides generously with salt, freshly ground black pepper, and the dried Italian herbs.
4. Cook the : Chicken: Heat 2 tablespoons of olive oil in a large skillet (preferably oven-safe or one you can easily transfer to) over medium-high heat. Once the oil is shimmering, add the seasoned chicken breasts to the skillet. Cook for 5-7 minutes per side, or until the chicken is golden brown on the outside and cooked through (the internal temperature should reach 165°F or 74°C). Remove the cooked chicken from the skillet and transfer it to a plate. Cover it loosely with foil to keep warm.
5. Make the : Sauce Base: In the same skillet (don't clean it, those browned bits are flavor!), melt the remaining 2 tablespoons of butter over medium heat. Add the minced garlic and sautØ for just 1-2 minutes until it's fragrant and slightly softened. Be careful not to burn the garlic.
6. Simmer the : Cream Sauce: Pour in the 1 1/2 cups heavy cream into the skillet. Bring the cream to a gentle simmer, stirring occasionally. Once simmering, stir in the 1 cup grated Parmesan cheese until it's completely melted and the sauce thickens slightly. Season the

sauce with a little more salt and pepper to taste if needed.

7. **Combine with : Pasta:** Add the cooked and drained twisted pasta to the creamy garlic Parmesan sauce in the skillet. Stir well to coat the pasta. Then, add the 1 cup shredded mozzarella cheese and continue to stir until the mozzarella is fully melted and the pasta is beautifully coated in a thick, cheesy sauce.
8. **Finish & : Serve:** Return the cooked chicken breasts to the skillet, nestling them into the pasta and sauce. Spoon some of the creamy sauce over the top of the chicken. Let everything warm together in the skillet for 2-3 minutes. Garnish generously with fresh chopped parsley before serving. Serve hot and enjoy!

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

Original recipe: <https://chefmaniac.com/creamy-garlic-parmesan-chicken-with-cheesy-twisted-pasta/>