

Garlic Butter Chicken Balls with Creamy Parmesan Pasta: A Comforting Dinner Classic

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40 min

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INGREDIENTS

For the Garlic Butter Chicken Balls:

- 1 pound ground chicken
- $\frac{1}{2}$ cup breadcrumbs
- $\frac{1}{2}$ cup grated Parmesan cheese
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon Italian seasoning
- Salt and pepper, to taste
- 2 tablespoons butter

For the Creamy Parmesan Pasta:

- 8 ounces pasta (fettuccine, penne, or spaghetti work well!)
- 1 cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese (plus more for serving)
- $\frac{1}{2}$ teaspoon garlic powder (optional, for extra garlic flavor!)

Step-by-Step Instructions:

1. Make the Chicken Balls:

- Ground chicken
- Breadcrumbs
- Grated Parmesan
- Minced garlic
- Italian seasoning
- Salt & pepper

2. Cook the Pasta:

3. Cook the Chicken Balls:

4. Make the Creamy Parmesan Sauce:

5. Combine Everything:

6. Serve & Enjoy!:

Pro Tips for the Best Garlic Butter Chicken Balls & Parmesan Pasta:

Use Freshly Grated Parmesan - It melts better and gives the sauce a rich, authentic flavor.

Want More Garlic Flavor? - Add extra minced garlic or a sprinkle of garlic powder.

Make It Extra Cheesy - Stir in $\frac{1}{2}$ cup shredded mozzarella for a cheesier sauce.

Lighten It Up - Swap heavy cream for half-and-half or use Greek yogurt for a lower-calorie version.

Want a Crispy Finish? - Broil the chicken balls for 2 minutes at the end for a golden, slightly crispy exterior.

What to Serve with Garlic Butter Chicken Balls & Parmesan Pasta:

Garlic Bread - Perfect for soaking up every bit of that creamy sauce.

Roasted Vegetables - Try asparagus, Brussels sprouts, or bell peppers for a fresh contrast.

DIRECTIONS

1. Make the Chicken Balls: In a large mixing bowl, I combine:
2. Ground chicken
3. Breadcrumbs
4. Grated : Parmesan
5. Minced garlic
6. Italian seasoning
7. Salt & pepper
8. I mix everything together until well combined, then roll the mixture into small balls, about the size of a golf ball.
9. (Pro Tip: Lightly oil your hands to prevent sticking when rolling the meatballs!)
10. Cook the Pasta: I bring a large pot of salted water to a boil and cook the pasta according to package instructions.
11. Once cooked, I drain and set it aside, reserving $\frac{1}{2}$ cup of pasta water in case I need to thin the sauce later.
12. Cook the Chicken Balls: In a large skillet over medium heat, I melt 2 tablespoons of butter.
13. I add the chicken balls and cook for about 8-10 minutes, turning occasionally until golden brown and fully cooked.
14. Once done, I remove the chicken balls from the skillet and set them aside.
15. Make the Creamy Parmesan Sauce: In the same skillet, I pour in the heavy cream and bring it to a gentle simmer.

16. I stir in the : Parmesan cheese, garlic powder (if using), salt, and pepper, whisking until the sauce is smooth and creamy.
17. (Pro Tip: If the sauce is too thick, I add a splash of pasta water to loosen it up!)
18. Combine Everything: I add the cooked pasta back into the skillet, tossing it to coat every strand with the creamy sauce.
19. Then, I return the garlic butter chicken balls to the pan, ensuring they're warmed through.
20. Serve & Enjoy!: I plate the pasta and top it with extra Parmesan cheese and fresh parsley for a beautiful finishing touch.
21. Now, it's time to dig in and enjoy this rich, garlicky, and utterly comforting meal!
22. Pro Tips for the Best Garlic Butter Chicken Balls & Parmesan Pasta: Use Freshly Grated Parmesan - It melts better and gives the sauce a rich, authentic flavor.
23. Want : More Garlic Flavor? - Add extra minced garlic or a sprinkle of garlic powder.
24. Make : It Extra Cheesy - Stir in ¼ cup shredded mozzarella for a cheesier sauce.
25. Lighten : It Up - Swap heavy cream for half-and-half or use Greek yogurt for a lower-calorie version.

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