

Creamy Chicken Carbonara Skillet: A One-Pan, 30-Minute Dinner Dream

quick, creamy, and utterly satisfying pasta dish



TIME
30 min

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INGREDIENTS

2 cups cooked pasta (spaghetti, fettuccine, or linguine work best!)

1 pound boneless, skinless chicken breasts, diced

4 slices of bacon, chopped

2 cloves garlic, minced

$\frac{1}{2}$ cup heavy cream

$\frac{1}{2}$ cup grated Parmesan cheese (plus more for garnish!)

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

Step-by-Step Instructions:

1. Cook the Bacon:
2. Cook the Chicken:
3. Add Garlic & Pasta:
4. Make the Creamy Sauce:
5. Add the Bacon & Mix:
6. Serve & Enjoy!:

Pro Tips for the Best Chicken Carbonara:

Use Freshly Grated Parmesan - It melts better and creates a smoother sauce.

Don't Overcook the Chicken - Keep it juicy and tender by cooking just until done.

Add a Smoky Twist - Swap regular bacon for pancetta for a more authentic carbonara flavor.

Make It Extra Creamy - Stir in an extra splash of heavy cream or a tablespoon of butter before serving.

For a Lighter Version - Use half-and-half instead of heavy cream and swap turkey bacon for regular bacon.

What to Serve with Chicken Carbonara:

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

Caesar Salad - A crisp, refreshing contrast to the creamy pasta.

Roasted Vegetables - Try asparagus, zucchini, or Brussels sprouts.

A Glass of White Wine - A Chardonnay or Pinot Grigio complements the flavors beautifully.

FAQs (From My Kitchen to Yours):

Why You Need to Make This Chicken Carbonara:

DIRECTIONS

1. **Cook the Bacon:** I start by heating a large skillet over medium heat and adding the chopped bacon.
2. I let it cook until crispy, then remove it with a slotted spoon and set it aside on a paper towel-lined plate.
3. (Pro Tip: Leave about 1 tablespoon of bacon grease in the pan for extra flavor!)
4. **Cook the Chicken:** In the same skillet, I add the diced chicken, seasoning it with salt and pepper.
5. I cook it for about 5-7 minutes, stirring occasionally, until golden brown and cooked through.
6. (Pro Tip: For extra flavor, add a pinch of red pepper flakes while cooking the chicken!)
7. **Add Garlic & Pasta:** Once the chicken is fully cooked, I stir in minced garlic and let it sauté for about 1 minute, just until fragrant.
8. Next, I add the cooked pasta, tossing it with the chicken.
9. **Make the Creamy Sauce:** I pour in the heavy cream, then stir in the grated Parmesan cheese, making sure everything is evenly coated in the rich, creamy sauce.
10. (Pro Tip: If the sauce is too thick, I add ... cup of reserved pasta water to loosen it up!)
11. **Add the Bacon & Mix:** Now, I sprinkle the crispy bacon back into the skillet, stirring everything together until well combined.
12. **Serve & Enjoy!:** I plate the pasta, garnish it with fresh parsley and extra Parmesan, and serve it warm!
13. This dish is pure comfort food, ready to devour in minutes!

14. Pro Tips for the Best Chicken Carbonara: Use Freshly Grated Parmesan - It melts better and creates a smoother sauce.
15. Don't Overcook the Chicken - Keep it juicy and tender by cooking just until done.
16. Add a : Smoky Twist - Swap regular bacon for pancetta for a more authentic carbonara flavor.
17. Make : It Extra Creamy - Stir in an extra splash of heavy cream or a tablespoon of butter before serving.
18. For a : Lighter Version - Use half-and-half instead of heavy cream and swap turkey bacon for regular bacon.
19. What to Serve with Chicken Carbonara: This rich, creamy pasta dish pairs well with:
20. Garlic : Bread - Perfect for soaking up every bit of sauce.
21. Caesar : Salad - A crisp, refreshing contrast to the creamy pasta.
22. Roasted : Vegetables - Try asparagus, zucchini, or Brussels sprouts.
23. A Glass of : White Wine - A Chardonnay or Pinot Grigio complements the flavors beautifully.
24. FAQs (From My Kitchen to Yours): Q: Can I use a different pasta shape?A: Yes! Spaghetti, linguine, penne, or rigatoni all work well in this dish.
25. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days.

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