

One-Pot Chicken Parmesan Pasta: Easy Weeknight Comfort Food

One-Pot Chicken Parmesan Pasta



TIME
3-5 min

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INGREDIENTS

- 1 tbsp olive oil
- 1 lb boneless, skinless chicken breasts, cut into 1-inch pieces
- 1/2 large onion, chopped
- 2 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes
- 3 cups chicken broth (low sodium preferred)
- 1 tsp dried Italian seasoning
- 1/2 tsp onion powder
- 1/4 tsp red pepper flakes (optional, for a little heat)
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- 12 oz spaghetti or penne pasta, uncooked and broken in half (if using spaghetti)
- 1/2 cup grated Parmesan cheese, plus more for serving
- 1 cup shredded mozzarella cheese
- Fresh basil, chopped, for garnish (optional)

DIRECTIONS

- SautØ Chicken and Aromatics:** Heat the olive oil in a large Dutch oven or a heavy-bottomed pot (at least 5-6 quarts) over medium-high heat. Add the chicken pieces and cook, stirring occasionally, until lightly browned on all sides (they don't need to be cooked through).
- Add : Onion and Garlic:** Add the chopped onion to the pot with the chicken. SautØ for 3-5 minutes until softened. Stir in the minced garlic and cook for another 1 minute until fragrant.
- Build the : Sauce:** Pour in the crushed tomatoes and chicken broth. Stir well, scraping up any browned bits from the bottom of the pot. Add the Italian seasoning, onion powder, red pepper flakes (if using), salt, and black pepper. Stir to combine.
- Add : Pasta:** Add the uncooked pasta to the pot, making sure it's mostly submerged in the liquid. If using spaghetti, break it in half so it fits.
- Simmer and : Cook:** Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to medium-low, cover the pot, and let it simmer for 15-20 minutes, stirring occasionally (every 5 minutes or so) to prevent the pasta from sticking and to ensure even cooking. Continue cooking until the pasta is al dente and most of the liquid has been absorbed.
- Stir in : Cheese:** Remove the pot from the heat. Stir in the grated Parmesan cheese until melted and fully incorporated.
- Melt : Mozzarella:** Sprinkle the shredded mozzarella cheese evenly over the top of the pasta. Cover the pot again (or place a lid on top) and let it sit for 5-10 minutes, or until the mozzarella is melted and gooey.

8. Serve: Uncover and stir gently to distribute the melted mozzarella. Ladle into bowls and garnish with fresh chopped basil and extra grated Parmesan cheese, if desired.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs can be used instead of breasts for a richer flavor and more tender texture.

Cut them into 1-inch pieces as well.

Tomatoes: A 28 oz can of diced tomatoes (undrained) can be used for a chunkier sauce, or tomato sauce for a smoother consistency.

Broth: Chicken broth is ideal, but vegetable broth can be substituted.

TIPS FOR SUCCESS

Large Pot is Key: Use a large enough pot (at least 5-6 quarts) to accommodate all the ingredients and allow for proper simmering and stirring.

Stir Frequently: While the pasta is cooking, stir every few minutes.

This prevents the pasta from sticking to the bottom of the pot and helps it cook evenly.

Adjust Liquid: Different brands and types of pasta can absorb liquid at different rates.

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

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