

## Cheesy Velveeta Chicken Penne: The Ultimate Comfort Food Pasta

Cheesy Velveeta Chicken Penne in Garlic Butter Parmesan Sauce



**TIME**  
**7 min**

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### INGREDIENTS

2 boneless, skinless chicken breasts, cut into bite-sized pieces  
10 oz penne pasta  
2 tablespoons olive oil  
3 tablespoons unsalted butter  
5 cloves garlic, minced  
1 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon smoked paprika  
Salt and freshly ground black pepper, to taste  
3/4 cup heavy cream  
1/2 cup whole milk  
1/2 cup chicken broth  
1 1/2 cups Velveeta cheese, cubed  
1/2 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
2 tablespoons cream cheese  
Fresh parsley, chopped (for garnish)  
Red pepper flakes (optional)

### DIRECTIONS

- 1.** Cook the : Pasta: Bring a large pot of salted water to a boil. Cook the penne pasta according to the package directions until it's al dente. Before draining, reserve about 1/2 cup of the starchy pasta water. Drain the pasta and set it aside.
- 2.** Season the : Chicken: While the pasta is cooking, cut your chicken breasts into bite-sized pieces. In a bowl, toss the chicken with the garlic powder, onion powder, smoked paprika, salt, and black pepper until every piece is evenly coated.
- 3.** Cook the : Chicken: Heat the olive oil in a large skillet over medium-high heat. Add the seasoned chicken and cook for 6-7 minutes, turning as needed, until the chicken is golden on the outside and cooked through. Transfer the chicken to a plate and set it aside.
- 4.** SautØ Garlic and Deglaze: In the same skillet, reduce the heat to medium and add the butter. Once melted, stir in the minced garlic and cook for about 1-2 minutes, just until it becomes fragrant.
- 5.** Build the : Sauce Base: Pour in the chicken broth, milk, and heavy cream. Stir well to combine, scraping any browned bits from the bottom of the skillet. Let the mixture gently simmer for a couple of minutes.
- 6.** Melt the : Cheeses: Add the Velveeta cubes and cream cheese to the skillet. Stir continuously until both have fully melted and the sauce is smooth and creamy. Once the Velveeta is melted, lower the heat and mix in the shredded mozzarella and grated Parmesan cheese. Continue stirring until all the cheese has melted and the sauce is thick and velvety. If the sauce gets too thick, you can add a little of the reserved pasta

water to loosen it up to your desired consistency.

7. **Combine : Everything:** Return the cooked penne and the cooked chicken to the skillet with the sauce. Stir everything gently until the pasta and chicken are well-coated in the cheesy garlic butter sauce. Let it cook together for another minute or two to heat everything through.
8. **Finish and : Serve:** Finish the dish with a sprinkle of fresh chopped parsley and a pinch of red pepper flakes if you like a little heat. Serve immediately while it's still hot and enjoy the rich, creamy goodness.

## SWAPS & NOTES

They tend to be a little more flavorful and moist.

**Pasta :** Penne is a perfect choice for this dish as its tubular shape holds the creamy sauce beautifully.

You can easily swap it for other short pasta shapes like rigatoni, rotini, or cavatappi.

**Cheese :** The combination of Velveeta for creaminess, Parmesan for sharpness, and mozzarella for a little gooeyness is what makes

this sauce so special.

## TIPS FOR SUCCESS

**Reserve the Pasta Water :** This is a crucial step for a great sauce.

The starchy pasta water helps emulsify the cheese and cream, creating a silky sauce that clings to the pasta.

**Don't Overcrowd the Pan :** Cook your chicken in batches if necessary to ensure it gets a nice golden sear instead of steaming.

**Melt the Cheeses Slowly :** Adding the cheeses, especially the mozzarella and Parmesan, on low heat and stirring constantly will help them melt smoothly and prevent the sauce from becoming grainy or clumpy.

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