

Creamy Garlic Butter Chicken and Rigatoni: The Ultimate One-Pan Meal

When you're craving a meal that is both fast and full of flavor, this recipe for



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30min

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cut into bite-sized pieces
- 3 tablespoons butter
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 12 oz rigatoni pasta
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh parsley, chopped (for garnish)

Swaps and Notes:

Chicken: Chicken breasts are a great choice for this recipe as they are lean and cook quickly. You can also use boneless, skinless chicken thighs for an even more flavorful and juicy result.

Pasta: Rigatoni is a perfect choice for this dish as its tubular shape holds the creamy sauce beautifully. You can also use other pasta shapes like penne, fusilli, or rotini.

Cheese: The grated Parmesan cheese is a key ingredient for the salty, nutty flavor of the sauce. For a different flavor profile, you can also add a handful of shredded mozzarella cheese for a little extra gooeyness.

Veggies: For a more complete meal, you can add some vegetables to the sauce. Sautéed broccoli florets,

fresh spinach, or sliced mushrooms would all be a great addition.

Herbs: Italian seasoning is a great all-purpose choice, but you can also add other fresh herbs like basil or thyme. Fresh chopped parsley for a garnish adds a nice color and a fresh, herbaceous flavor.

Directions:

Cook the Pasta: Bring a large pot of salted water to a boil. Cook the rigatoni pasta according to the package instructions until it's al dente. Drain the pasta and set it aside.

Cook the Chicken: While the pasta is cooking, cut the chicken breasts into bite-sized pieces. In a large skillet, melt 2 tablespoons of butter over medium heat. Add the chicken pieces and season with salt, pepper, and Italian seasoning. Cook the chicken for 6-8 minutes, turning as needed, until it's golden and cooked through. Remove the chicken from the skillet and set it aside.

Sauté Garlic and Deglaze: In the same skillet, reduce the heat to medium. Add the remaining tablespoon of butter and the minced garlic. Sauté for about 1 minute until fragrant. Pour in the chicken broth, stirring to combine, and bring to a simmer. Let it cook for 3-4 minutes to reduce slightly.

Build the Sauce: Add the heavy cream and grated Parmesan cheese, stirring until the sauce becomes smooth and creamy. Let it simmer for 2-3 minutes.

Combine Everything: Add the cooked chicken back to the skillet, followed by the cooked rigatoni pasta.

Toss everything together to combine and coat the pasta and chicken in the creamy sauce.

Serve: Garnish with fresh chopped parsley and serve immediately.

Tips for Success:

Don't Overcook the Chicken: Chicken cooks very quickly. You want it to be juicy and tender, not dry.

Use a Large Skillet: A large skillet is essential for this recipe. It allows you to sear the chicken and then combine everything together without making a mess.

Don't Boil the Cream: Once you add the heavy cream and Parmesan cheese, do not bring the sauce to a rolling boil. A gentle simmer is all you need to thicken the sauce and prevent it from curdling.

Taste and Adjust: Don't be afraid to taste the sauce as you go. You can add more salt, pepper, or Italian seasoning to get it just right for your palate.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

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6. Serve: Garnish with fresh chopped parsley and serve immediately.
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9. **Don't : Boil the Cream:** Once you add the heavy cream and Parmesan cheese, do not bring the sauce to a rolling boil. A gentle simmer is all you need to thicken the sauce and prevent it from curdling.
10. **Taste and : Adjust:** Don't be afraid to taste the sauce as you go. You can add more salt, pepper, or Italian seasoning to get it just right for your palate.
11. **Serving Suggestions and Pairings:** This pasta dish is a complete meal on its own. For a simple side, a light green salad with a tangy vinaigrette would be a perfect complement to the rich, creamy flavors. Some warm, crusty bread would also be a fantastic addition for soaking up every last bit of that delicious sauce.
12. **For a drink pairing,** a light-bodied white wine like a Sauvignon Blanc or a crisp Pinot Grigio would be a great complement to the savory and creamy flavors.
13. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. **This is a hearty, indulgent meal that is higher in calories and fat due to the heavy cream, cheese, and butter.** It is also a good source of protein from the chicken. While it is a decadent dish, it's a wonderfully satisfying meal that is perfect for a weekend treat or a cozy dinner.
15. **Storage and Leftover Tips:** Leftovers of this pasta dish are fantastic! Store any remaining portions in an airtight container in the refrigerator for up to 3 days. To reheat, you can place a serving in a microwave-safe dish and warm it up, adding a splash of milk or broth to help re-create the creamy texture. Alternatively, you can reheat it in a skillet over low heat, stirring in a little liquid until it's smooth.
16. **Final Thoughts:** This Creamy Garlic Butter Chicken and Rigatoni recipe is a timeless classic for a reason. It's a comforting, delicious, and easy meal that is perfect for any occasion. The combination of tender chicken and a rich, creamy sauce is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

SWAPS & NOTES

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