

One-Pan Creamy Garlic Chicken Pasta: A Weeknight Wonder

Some meals are so good, you can't believe they're a one-pan wonder. This



TIME
30 min

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INGREDIENTS

- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 2 cups chicken broth
- 1 cup heavy cream
- 1 1/2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 8 ounces penne pasta (or your favorite pasta)
- 1 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and black pepper, to taste
- Fresh parsley, chopped, for garnish

DIRECTIONS

- 1. Prep the : Chicken:** Cut the chicken breasts into bite-sized pieces and season them generously with salt, black pepper, paprika, and garlic powder.
- 2. Cook the : Chicken:** Heat the olive oil in a large skillet over medium heat. Add the seasoned chicken to the skillet and cook for about 5-7 minutes, stirring occasionally, until the chicken is browned and cooked through. Remove the chicken from the skillet and set it aside.
- 3. Make the : Sauce:** In the same skillet, add the minced garlic and sauté for about 1 minute until it is fragrant. Add the chicken broth and heavy cream to the skillet, stirring to deglaze the bottom and scrape up any delicious browned bits.
- 4. Cook the : Pasta:** Bring the liquid to a simmer and add the uncooked pasta and Italian seasoning. Stir everything together until well combined. Cover the skillet and cook over medium-low heat, stirring occasionally, for about 12-15 minutes, or until the pasta is al dente and most of the liquid has been absorbed.
- 5. Add the : Cheese:** Remove the skillet from the heat. Stir in the shredded mozzarella and Parmesan cheese until it is completely melted and the sauce is creamy.
- 6. Combine and : Serve:** Return the cooked chicken to the skillet, tossing to coat it in the cheesy sauce. Sprinkle with fresh chopped parsley for garnish and serve the pasta hot.

SWAPS & NOTES

Pasta: Penne is a great choice here because its tubular shape holds onto the creamy sauce beautifully.

You can also use other pasta shapes like rotini or rigatoni.

Chicken: Boneless, skinless chicken thighs would also work wonderfully in this recipe, as they stay incredibly juicy.

Just adjust the cooking time slightly.

TIPS FOR SUCCESS

Don't Overcook the Pasta: Cook the pasta until it's al dente.

It will continue to cook a little in the hot sauce, so you don't want it to be mushy.

Scrape Up the Brown Bits: The browned bits at the bottom of the pan after you cook the chicken are pure flavor.

When you add the broth, be sure to scrape them up.

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