

Easy & Irresistible Garlic Parmesan Chicken Pasta Bake for Busy Nights

that makes any meal feel like a warm hug. This



OVEN
375°F

TIME
10 mins

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INGREDIENTS

- 2 cups cooked rotini or penne pasta
- 2 cups cooked, shredded or diced chicken (rotisserie works great!)
- 3 tbsp butter
- 4 cloves garlic, minced
- 2 tbsp flour
- 1 ½ cups heavy cream (or half & half)
- 1 cup chicken broth
- 1 ½ cups shredded mozzarella cheese
- 1 cup grated parmesan cheese
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp Italian seasoning
- Salt & pepper to taste
- ½ cup breadcrumbs (optional, for a crispy topping)
- 1 tbsp chopped parsley (for garnish)

How to Make Garlic Parmesan Chicken Pasta Bake:

1. Preheat the Oven:

I start by preheating my oven to 375°F (190°C) and greasing a 9x13-inch baking dish.

2. Make the Garlic Parmesan Sauce:

In a large skillet over medium heat, I melt 3 tablespoons of butter and add the minced garlic, sautéing for 30 seconds until fragrant.

I stir in 2 tablespoons of flour and cook for 1 minute, whisking constantly to get rid of the raw flour taste.

Slowly, I whisk in heavy cream and chicken broth, making sure the sauce stays smooth.

I let it simmer for 3-4 minutes, stirring occasionally, until slightly thickened.

3. Add Cheese & Seasonings:

I stir in parmesan cheese, garlic powder, onion powder, Italian seasoning, salt, and pepper, letting everything blend into a rich, creamy sauce.

4. Combine the Pasta & Chicken:

In a large mixing bowl, I toss the cooked pasta, shredded chicken, and half of the mozzarella cheese with the sauce.

Then, I pour the cheesy pasta mixture into my prepared baking dish.

5. Top & Bake:

I sprinkle the remaining mozzarella cheese over the top, followed by breadcrumbs (if using) for a crispy golden finish.

For an extra cheesy kick, I add a little more parmesan cheese on top.

I bake for 20-25 minutes, or until the cheese is bubbly and golden brown.

6. Serve & Enjoy!:

Once out of the oven, I sprinkle some chopped fresh parsley for a pop of color and freshness.

I serve it warm, letting the creamy, cheesy goodness melt in every bite.

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13. I serve it warm, letting the creamy, cheesy goodness melt in every bite.
14. My Tips for the Best Pasta Bake: Use rotisserie chicken for convenience - It's already seasoned and makes prep even faster.
15. Pick a sturdy pasta shape - Rotini, penne, or rigatoni hold the creamy sauce best.
16. Want extra cheesiness? Add some shredded cheddar or provolone for extra depth.
17. No breadcrumbs? Crush up some buttery Ritz crackers for a delicious crispy topping.
18. Make it lighter - Swap heavy cream for half & half or use Greek yogurt for creaminess.
19. What to Serve with Garlic Parmesan Chicken Pasta Bake: This pasta bake is a meal in itself, but I love pairing it with:
 20. Garlic bread - Because more garlic + bread = perfection.
 21. A fresh side salad - A crisp Caesar salad or mixed greens help balance the richness.
 22. Steamed or roasted veggies - Try broccoli, asparagus, or Brussels sprouts for a complete meal.
23. Frequently Asked Questions: Q: Can I make this ahead of time?A: Yes! Assemble the pasta bake up to 24 hours in advance, cover, and refrigerate. When ready to bake, remove from the fridge, let it sit for 15 minutes, then bake as directed.
24. Q: Can I freeze it?A: Absolutely! Prepare everything up to the baking step, then wrap tightly and freeze for up to 2 months. When ready, bake straight from frozen at 375°F for about 40-45 minutes.
25. Q: Can I use a different cheese?A: Yes! Provolone, white cheddar, or gouda would work well instead of mozzarella.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/easy-irresistible-garlic-parmesan-chicken-pasta-bake-for-busy-nights/>