

## One-Pot Crack Chicken Penne: The Addictive Dinner Recipe You'll Keep Making

Everything comes together in a single skillet, meaning fewer dishes and more flavor.



**TIME**  
**10 mins**

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### INGREDIENTS

- 12 oz penne pasta
- 2 cups cooked and shredded chicken (rotisserie chicken works great)
- 8 oz cream cheese (softened)
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- 1 cup chicken broth
- 1 cup heavy cream
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon onion powder
- $\frac{1}{2}$  teaspoon paprika
- $\frac{1}{2}$  teaspoon black pepper
- 6 slices cooked bacon (crumbled)
- 2 green onions (chopped, for garnish)

#### Step-by-Step Instructions:

1. Cook the Pasta:
2. Make the Creamy Sauce:
3. Add the Chicken and Cheese:
4. Fold in the Pasta and Bacon:
5. Garnish and Serve:

#### Pro Tips for the Best Crack Chicken Penne:

Use fresh Parmesan instead of the pre-grated kind-it melts better and adds a deeper flavor.

Add veggies like spinach, mushrooms, or roasted bell peppers for a nutritious boost.

Make it spicier by adding a pinch of cayenne pepper

or a dash of hot sauce.

Swap the protein with shredded turkey, cooked shrimp, or even crumbled sausage for a fun twist.

What to Serve with Crack Chicken Penne:

A crisp side salad to balance the richness.

Garlic bread to soak up every last bit of the sauce.

Roasted veggies like asparagus or Brussels sprouts for added texture.

FAQs (From My Kitchen to Yours):

Why This Recipe is a Must-Try:

## DIRECTIONS

- 1.** Cook the Pasta: I start by boiling the penne pasta according to the package instructions until it's al dente. Once cooked, I drain it and set it aside while I prepare the sauce.
- 2.** Make the Creamy Sauce: In a large skillet over medium heat, I melt the softened cream cheese with chicken broth and heavy cream. Stirring constantly ensures that the sauce turns out smooth and silky. Then, I season it with garlic powder, onion powder, paprika, and black pepper for an extra punch of flavor.
- 3.** Add the Chicken and Cheese: Next, I stir in the shredded chicken, cheddar cheese, and Parmesan cheese. As the cheese melts into the sauce, it creates a rich and creamy coating that clings to every piece of chicken.
- 4.** Fold in the Pasta and Bacon: Now comes my favorite part-combining everything! I add the cooked pasta and crumbled bacon into the sauce, stirring well to make sure every bite is packed with cheesy, smoky goodness.
- 5.** Garnish and Serve: Before serving, I sprinkle chopped green onions on top for a fresh pop of color and flavor. If I'm feeling extra indulgent, I add a little more shredded cheese on top.
- 6.** Pro Tips for the Best Crack Chicken Penne: Use fresh Parmesan instead of the pre-grated kind-it melts better and adds a deeper flavor.
- 7.** Add veggies like spinach, mushrooms, or roasted bell peppers for a nutritious boost.
- 8.** Make it spicier by adding a pinch of cayenne pepper or a dash of hot sauce.
- 9.** Swap the protein with shredded turkey, cooked shrimp,

or even crumbled sausage for a fun twist.

10. What to Serve with Crack Chicken Penne: This pasta is a meal on its own, but I love pairing it with:
11. A crisp side salad to balance the richness.
12. Garlic bread to soak up every last bit of the sauce.
13. Roasted veggies like asparagus or : Brussels sprouts for added texture.
14. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Absolutely! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stove with a splash of milk to revive the creamy texture.
15. Q: Can I use a different type of pasta?A: Yes! While penne works great, you can also use rotini, rigatoni, or even fettuccine.
16. Q: Can I make this low-carb?A: Definitely! Swap the pasta for zucchini noodles or spaghetti squash for a keto-friendly version.
17. Why This Recipe is a Must-Try: If you're looking for a meal that's easy to make yet bursting with bold flavors, Crack Chicken Penne is the answer. The creamy sauce, tender chicken, crispy bacon, and perfectly cooked pasta create a dish that's impossible to resist. Whether it's a weeknight dinner or a special occasion, this recipe is sure to impress.
18. Want more mouthwatering recipes like this? Check out Chef Maniac for more culinary inspiration! If you give this recipe a try, let me know how it turns out-I'd love to hear your take on it!

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

Original recipe: <https://chefmaniac.com/one-pot-crack-chicken-penne-the-addictive-dinner-recipe-youll-keep-making/>