

Better Than Restaurants: Creamy Chicken Tortellini in Velvety Cheese Sauce

The Ultimate Comfort Bowl: Garlic Parmesan Chicken Tortellini in Creamy Velveeta Asiago Sauce



TIME
30 min

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INGREDIENTS

Cheese Tortellini (12 oz): You can use fresh, frozen, or dried. Fresh usually provides the best "bite."

Chicken Breast (1 lb): Cut into thin strips or bite-sized chunks for quick even browning.

Olive Oil & Butter (2 tbsp each): The oil prevents the butter from burning while the butter adds that essential rich flavor.

Aromatics: 1 small onion (finely diced) and 3 cloves of fresh minced garlic.

Seasonings: Basil, garlic powder, salt, and black pepper.

All-Purpose Flour (2 tbsp): To create a light roux that thickens the sauce.

Broth (1 cup): Chicken broth is preferred for depth, but beef or vegetable works in a pinch.

Heavy Cream (2 cups): For that luxurious, restaurant-style finish.

The Cheese Trio: 6 oz cubed Velveeta, 1 cup shredded Asiago, and a generous dusting of Parmesan.

Garnish: Fresh parsley or herbs to brighten the plate.

Swaps and Notes:

Protein: Not a fan of chicken? This sauce works beautifully with shrimp or even smoked sausage.

The Cheese: If you don't have Asiago, Gruyère or a sharp White Cheddar are excellent substitutes.

However, don't skip the Velveeta-it's the secret to that ultra-smooth, "no-clump" consistency.

The Pasta: While tortellini is the star, this sauce is so good it could make a shoe taste delicious.

Feel free to use penne or fusilli if that's what's in the pantry.

Step-by-Step Directions:

Prep the Pasta: Cook your cheese tortellini in a large pot of salted boiling water. Aim for "al dente"-it will cook a little more once it hits the sauce. Drain and set aside.

Sear the Chicken: Season your chicken strips with salt, pepper, and your herbs. Heat the olive oil and butter in a large skillet over medium-high heat. Brown the chicken until cooked through, then transfer to a plate to keep it juicy.

Sauté the Aromatics: In the same skillet (don't wash out those flavorful chicken bits!), add the onion. Sauté until soft and translucent. Add the minced garlic and cook for about 60 seconds until your kitchen smells amazing.

Build the Base: Stir in the garlic powder. Sprinkle the flour over the onions and garlic, stirring constantly for a minute to cook out the raw flour taste.

Cream and Simmer: Slowly whisk in the broth and the heavy cream. Continue whisking until the mixture begins to simmer and thicken slightly.

The Great Melt: Lower the heat. Add the cubed Velveeta and shredded Asiago. Stir slowly until the cheeses are completely melted and the sauce looks like liquid gold.

Combine: Return the chicken to the skillet. Toss in the cooked tortellini and gently fold everything together until every piece of pasta is bathed in sauce.

Serve: Plate it up hot, garnish with fresh parsley and a final sprinkle of Parmesan cheese.

Tips for Success:

Don't Overcook the Garlic: Garlic can turn bitter if scorched. Add it only after the onions are soft.

Room Temp Cream: If you have time, let your heavy cream sit out for 10 minutes before adding it to the pan; this helps prevent the sauce from "shocking" and separating.

Whisk Constantly: When adding the liquids to the flour/onion mixture, whisking constantly ensures you won't have any flour lumps in your final sauce.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 645 kcal

Fat: 42g

Carbohydrates: 38g

Protein: 32g

Sodium: 980mg

Storage and Leftover Tips:

DIRECTIONS

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12. **Serving Suggestions and Pairings:** This is a rich dish, so I love pairing it with something light and crisp. A simple Caesar salad or roasted broccoli works wonders. If you're looking for more appetizers to round out a party spread, this pasta pairs surprisingly well with the salty crunch of sheet pan quesadillas or even a bowl of beer cheese dip for the ultimate cheese-lover's feast.
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18. **Storage and Leftover Tips:** Store any leftovers in an airtight container in the refrigerator for up to 3 days. When reheating, the sauce may thicken significantly. I recommend adding a splash of milk or chicken broth before microwaving or reheating on the stovetop to bring that creamy texture back to life.

SWAPS & NOTES

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