

## Garlic Butter Chicken Balls with Creamy Parmesan Pasta: Pure Comfort in Every Bite

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**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

You'll Need

For the Chicken Balls: 1 pound ground chicken  $\frac{1}{2}$  cup breadcrumbs 1 egg  $\frac{1}{2}$  teaspoon salt  $\frac{1}{2}$  teaspoon black pepper 1 teaspoon garlic powder 1 teaspoon Italian seasoning 2 tablespoons grated Parmesan cheese:

For the Garlic Butter: 3 tablespoons unsalted butter 3 cloves garlic, minced 1 tablespoon fresh parsley, chopped (optional):

### DIRECTIONS

1. instructions. I drain and set it aside, reserving
2.  $\frac{1}{2}$  cup of pasta water
3. Make the : Creamy Parmesan Sauce
4. In a clean saucepan, I melt
5. 2 tablespoons of butter
6. , then stir in the
7. heavy cream
8. Parmesan cheese
9. garlic powder
10. , and a pinch of
11. salt and pepper
12. . I let it simmer gently, stirring, until the sauce is smooth and thickened. If needed, I add a splash of reserved pasta water to loosen the sauce.
13. Toss the : Pasta
14. I toss the cooked pasta in the creamy : Parmesan sauce until every strand is coated in cheesy goodness.
15. Serve : Everything Together
16. I plate the pasta and top it with those buttery garlic chicken balls. A sprinkle of fresh parsley finishes the dish off for a pop of color and freshness.
17. Tips for the : Best Chicken Balls and Creamy Pasta
18. Don't overwork the chicken mixture
19. - it keeps the chicken balls tender.
20. Make sure the chicken balls are all the same size
21. so they cook evenly.
22. Use freshly grated : Parmesan cheese
23. for the smoothest sauce.

24. Add a splash of white wine to the pasta sauce
25. if you want an elegant touch.

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