

## Creamy Garlic Herb Chicken over Ravioli for the Ultimate Comfort Food Dinner

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TIME

**4 to 5 min**

TEMP

**165°F**

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SAVE

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### INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts

Salt and black pepper, to taste

1 teaspoon Italian seasoning

2 tablespoons olive oil

2 tablespoons unsalted butter

For the Sauce:

4 cloves garlic, minced

1 teaspoon dried basil

1 teaspoon dried parsley

1/4 teaspoon crushed red pepper flakes (optional)

1 tablespoon all-purpose flour

1 cup chicken broth

1 cup heavy cream

1/4 cup grated Parmesan cheese

For the Ravioli:

1 package (16 oz) cheese or spinach ravioli, fresh or frozen

Optional Garnishes:

Fresh parsley, chopped

Additional grated Parmesan

### DIRECTIONS

1. Cook the chicken: Season the chicken breasts on both sides with salt, black pepper, and Italian seasoning.
2. Heat the olive oil and butter in a large skillet over medium heat. Add the chicken and cook for 4 to 5 minutes per side, until golden brown and cooked through to an internal temperature of 165°F. Remove the chicken from the skillet and set aside.
3. Make the creamy garlic herb sauce: In the same skillet, add the minced garlic and cook for about 1 minute, just until fragrant. Stir in the dried basil, dried parsley, and crushed red pepper flakes if using.
4. Sprinkle the flour into the skillet and stir for about 1 minute to create a quick roux. Gradually whisk in the chicken broth and heavy cream, stirring well so the sauce stays smooth. Let it simmer for 3 to 4 minutes until slightly thickened.
5. Stir in the : Parmesan cheese and continue stirring until melted and smooth. Taste and season with additional salt and pepper if needed.
6. Prepare the ravioli: While the sauce simmers, cook the ravioli according to the package directions. Drain and set aside.
7. Bring everything together: Return the chicken to the skillet and spoon some of the sauce over the top. Let it warm through for 1 to 2 minutes.
8. To serve, plate the cooked ravioli first, top with the chicken, and spoon extra garlic herb sauce over everything. Finish with chopped parsley and more Parmesan if desired.

## SWAPS & NOTES

Cheese ravioli is especially delicious here because it adds extra richness, but spinach ravioli works wonderfully too if you want a little more color and an herby vegetable note.

Fresh ravioli cooks quickly, though frozen is a great pantry-friendly option.

If your chicken breasts are very thick, consider slicing them in half horizontally or pounding them slightly thinner so they cook more evenly.

This also helps them stay tender and makes the dish easier to serve.

## TIPS FOR SUCCESS

Use the same skillet for the chicken and sauce.

Those browned bits left in the pan add so much flavor to the final dish and make the sauce taste deeper and more savory.

You want it fragrant, not browned, since burnt garlic can turn bitter quickly in a cream sauce.

Cook the ravioli just until tender and drain it gently so it does not tear.

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

Original recipe: <https://chefmaniac.com/creamy-garlic-herb-chicken-over-ravioli-for-the-ultimate-comfort-food-dinner/>