

## Cozy Garlic Parmesan Chicken Pasta Bake Recipe for Family Dinner

Creamy Garlic Parmesan Chicken Pasta Bake for the Ultimate Comfort Dinner



**OVEN**  
**375°F**

**TIME**  
**1 min**

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**SAVE**  
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### INGREDIENTS

- 12 ounces pasta, such as penne or rotini
- 2 cups cooked chicken, shredded or diced
- 2 tablespoons butter
- 4 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 2 cups milk
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 1/2 cups shredded mozzarella cheese, divided
- 1 teaspoon Italian seasoning
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1 cup spinach, optional
- 1/2 cup breadcrumbs, optional for topping
- Chopped parsley, for garnish

### DIRECTIONS

1. Preheat your oven to 375°F and grease a 9x13-inch baking dish.
2. Cook the pasta in salted water until just al dente. Drain and set aside.
3. In a large skillet or saucepan, melt the butter over medium heat. Add the garlic and cook for about 30 seconds, just until fragrant.
4. Sprinkle in the flour and whisk for 1 minute to form a smooth roux.
5. Slowly pour in the milk and heavy cream, whisking continuously until smooth.
6. Stir in the : Parmesan cheese, 1 cup of the mozzarella, Italian seasoning, onion powder, salt, and black pepper. Cook until the sauce is creamy and slightly thickened.
7. Add the cooked chicken and spinach, if using, and stir until combined.
8. Fold in the cooked pasta and mix until every piece is coated in sauce.
9. Transfer the mixture to the prepared baking dish. Top with the remaining mozzarella and breadcrumbs if using.
10. Bake for 20 to 25 minutes, or until hot and bubbly and the cheese is melted and lightly golden.
11. Garnish with parsley and serve warm.

### SWAPS & NOTES

Rotisserie chicken makes this recipe especially easy, but any

cooked chicken works well.

You can use grilled chicken breasts, baked chicken thighs, or even leftover shredded chicken from another meal.

Penne and rotini are both great choices because they hold onto

the sauce well, but rigatoni or shells work too.

For the cheese, Parmesan brings the signature flavor while mozzarella adds that melty, bubbly top layer.

### TIPS FOR SUCCESS

Cook the pasta just to al dente since it will continue to soften in the oven.

Overcooked pasta can become too soft after baking, so pulling it a minute early is a smart move.

When making the sauce, whisk steadily as you add the milk and cream to avoid lumps.

Freshly grated Parmesan also melts more smoothly and gives the sauce a better texture than pre-shredded cheese.

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

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