

Chicken Cheesy Tortellini in Garlic Parmesan Sauce for the Ultimate Comfort Dinner

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TIME
10 min

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INGREDIENTS

- 1 pound boneless, skinless chicken breast or chicken thighs, cut into bite-sized pieces
- 1 tablespoon olive oil
- 2 tablespoons butter
- 4 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 2 cups chicken broth
- 1 cup heavy cream
- 1 cup freshly grated Parmesan cheese
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1 (20-ounce) package refrigerated cheese tortellini
- 1 cup shredded mozzarella cheese
- 1 to 2 cups fresh spinach, optional
- Chopped parsley, for garnish

DIRECTIONS

1. Cook the chicken. Heat the olive oil in a large skillet over medium-high heat. Add the chicken, season with a little salt and pepper, and cook for 5 to 7 minutes until golden and cooked through. Remove the chicken from the skillet and set aside.
2. Build the flavor base. In the same skillet, melt the butter. Add the minced garlic and cook for about 30 seconds until fragrant. Stir in the flour and cook for another minute, whisking constantly.
3. Make the sauce. Slowly pour in the chicken broth, whisking to keep the sauce smooth. Add the heavy cream, Parmesan cheese, Italian seasoning, salt, and black pepper. Stir until the cheese melts and the sauce starts to thicken.
4. Cook the tortellini. Add the tortellini directly into the sauce and simmer according to package directions, usually about 5 to 7 minutes, until tender.
5. Bring it together. Return the cooked chicken to the skillet. Stir in the mozzarella cheese and spinach if using. Cook for another 1 to 2 minutes until everything is hot and the spinach has wilted.
6. Finish and serve. Garnish with chopped parsley and extra Parmesan, then serve immediately.

SWAPS & NOTES

Chicken thighs are a great option if you want extra richness and tenderness, while chicken breast keeps the dish a little lighter.

Refrigerated tortellini works best for a quick dinner, but

frozen tortellini can also be used with a slightly longer cook time.

Freshly grated Parmesan makes the sauce smoother and more flavorful than the pre-shredded kind, which can sometimes make sauces grainy.

If you want to lighten the dish a bit, you can replace part of

the heavy cream with half-and-half, though the sauce will be slightly less rich.

TIPS FOR SUCCESS

Letting the garlic bloom briefly in butter before adding the flour builds a stronger base of flavor, and whisking the broth in gradually helps prevent lumps.

Once the Parmesan goes in, keep the heat moderate so the sauce stays smooth and creamy.

It also helps to avoid overcooking the tortellini.

Since it finishes right in the sauce, keeping an eye on the timing ensures the pasta stays tender instead of getting too soft.

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