

## One-Pan Creamy Garlic Chicken Pasta Recipe

A rich and easy one-pan creamy garlic chicken pasta with penne, seared chicken, parmesan, garlic, broth, and heavy cream.



PREP

**10 minutes**

COOK

**25 minutes**

TOTAL

**35 minutes**

SERVES

**4 servings**

### INGREDIENTS

- 2 chicken breasts, sliced thin
- 12 oz penne pasta
- 2 tablespoons olive oil
- 3 tablespoons butter
- 5 cloves garlic, minced
- 2 cups chicken broth
- 1 cup heavy cream
- 1 cup grated parmesan cheese
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and black pepper, to taste
- 2 tablespoons chopped parsley, optional

### DIRECTIONS

- Season the chicken with salt, black pepper, garlic powder, paprika, and Italian seasoning.
- Heat olive oil in a large deep skillet over medium-high heat. Sear the chicken until golden and cooked through, about 4 to 5 minutes per side. Transfer the chicken to a plate and set aside.
- In the same pan, melt the butter. Add the minced garlic and cook for about 30 seconds, just until fragrant.
- Pour in the chicken broth and heavy cream. Stir well, scraping up the browned bits from the bottom of the pan.
- Add the penne pasta. Cover and simmer for 12 to 15 minutes, stirring often, until the pasta is tender and most of the liquid has reduced into a creamy sauce.
- Stir in the parmesan cheese until the sauce is smooth, creamy, and slightly thickened.
- Slice the cooked chicken and place it back over the pasta.
- Finish with chopped parsley and extra parmesan, then serve warm.

### SWAPS & NOTES

Stir the pasta often while it simmers so it cooks evenly and does not stick to the bottom of the pan.

If the sauce gets too thick before the pasta is tender, add a small splash of broth or cream.

Freshly grated parmesan melts smoother than pre-shredded cheese.

For extra heat, add red pepper flakes with the garlic.

## TIPS FOR SUCCESS

Slice the chicken thin so it cooks quickly and stays tender.

Use a deep skillet or saute pan with a lid so the pasta has room to simmer.

Let the sauce rest for 2 minutes before serving so it thickens slightly around the pasta.

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

Original recipe: <https://chefmaniac.com/one-pan-creamy-garlic-chicken-pasta-recipe/>