JANE SMITH LIFESTYLE

Buffalo Chicken Pasta

Prep: 10 min | Cook: 25 min | Serves: 6



Penne tossed in a creamy buffalo sauce with shredded chicken and plenty of melted cheddar — this is the dinner I make when everyone's craving buffalo wings but I want something that actually feeds the whole table.

Ingredients

- 1 lb penne pasta
- 3 cups cooked, shredded chicken
- 1 cup buffalo sauce
- 8 oz cream cheese, softened
- 1 cup chicken broth
- 1/2 cup ranch dressing
- 1 cup shredded cheddar cheese
- Green onions, sliced

Directions

1. Cook penne in salted boiling water until al dente; drain.
2. In a large skillet over medium heat, whisk together buffalo sauce, cream cheese, and chicken broth until smooth.
3. Stir in ranch dressing and shredded chicken, simmering until warmed through.
4. Toss the cooked pasta into the sauce, coating evenly.
5. Top with shredded cheddar and green onions; serve warm.

Jane's Note

Whisk the cream cheese in over gentle heat until fully smooth before adding the other ingredients — this keeps the sauce silky instead of leaving little unblended lumps throughout.

This is a wonderful one for a family dinner on game day, since it satisfies that buffalo wing craving in a way that actually fills everyone up.

Can I make this ahead? Shred the chicken and measure the sauce ingredients a day ahead, but cook the pasta and combine everything fresh right before serving. Can I make it less spicy? Yes — reduce the buffalo sauce and add a bit more ranch to taste.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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