Creamy Garlic Chicken Pasta

Fettuccine with creamy Parmesan sauce and sliced golden chicken.



SERVES
4

PREP
15 min

COOK / ASSEMBLY
25 min

Ingredients

12 oz fettuccine

1 1/2 lb boneless skinless chicken breasts, pounded evenly

1/2 tsp kosher salt

1/4 tsp black pepper

1 tbsp olive oil

2 tbsp butter

4 garlic cloves, minced

1/2 cup low-sodium chicken broth

1 cup heavy cream

3/4 cup finely grated Parmesan

2 tbsp chopped parsley

1/2 cup reserved pasta water

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How to Make It

1. Cook pasta in salted water according to package directions, reserving 1/2 cup cooking water.

2. Season chicken. Heat oil over medium-high heat and cook 5-7 minutes per side until 165 F. Rest on a board.

3. Reduce heat to medium-low. Melt butter, add garlic and stir 30 seconds. Add broth and simmer 2 minutes, then cream; simmer gently 3 minutes.

4. Remove from heat and stir in Parmesan. Toss pasta with sauce, loosening with reserved water as needed.

5. Slice chicken and arrange over the pasta. Finish with parsley and pepper.

Jane's Note

Keep the cream sauce below a hard boil, and use finely grated Parmesan.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.