

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's GARLIC CHICKEN PASTA

Creamy ♥ Savory ♥ Full of Flavor!

A creamy, savory pasta dish made with tender chicken, garlic, Parmesan, and herbs for a comforting, restaurant-quality meal – right at home!

INGREDIENTS

- 12 oz penne or fettuccine pasta
- 1½ lbs boneless, skinless chicken breasts, sliced into strips or bite-size pieces
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup chicken broth
- 1 cup freshly grated Parmesan cheese
- ½ tsp Italian seasoning
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- 2 tbsp fresh parsley, chopped (optional)



INSTRUCTIONS

1. Cook pasta according to package directions until al dente. Drain and set aside.
2. Season chicken with salt, pepper, and Italian seasoning.
3. Heat olive oil in a large skillet over medium-high heat. Add chicken and cook until golden and cooked through, about 5–7 minutes. Remove chicken and set aside.
4. In the same skillet, reduce heat to medium. Add garlic and sauté for 30 seconds until fragrant.
5. Pour in chicken broth and bring to a gentle simmer. Let it cook for 2 minutes.
6. Add the heavy cream and Parmesan cheese. Stir until smooth and creamy. Season with salt, pepper, and Italian seasoning to taste.
7. Return the cooked chicken to the skillet and simmer for 2–3 minutes.
8. Add the cooked pasta and toss until everything is well coated. Garnish with fresh parsley if desired. Serve warm and enjoy!

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