

Garlic Butter Chicken with Creamy Pasta



Instructions:

1. Cook the pasta according to package directions. Drain and set aside.
2. Season the chicken with salt, pepper, garlic powder, and paprika.
3. Cook the chicken:
 - In a large skillet, heat olive oil and butter over medium heat.
 - Add chicken and cook until golden brown and cooked through (about 5–6 minutes).
 - Add minced garlic and sauté 1 more minute. Remove chicken and set aside.
4. Make the creamy sauce:
 - In the same skillet, melt 2 tbsp butter.
 - Add minced garlic and cook for 1 minute.
 - Stir in heavy cream and chicken broth. Bring to a simmer.
 - Add Parmesan, Italian seasoning, salt, and pepper. Simmer until slightly thickened (3–5 minutes).
5. Combine:
 - Add cooked pasta and chicken into the skillet. Toss to coat everything in the sauce.
 - Simmer another 2 minutes to heat through.
6. Serve:
 - Garnish with chopped parsley and a pinch of red pepper flakes if desired.
 - Serve warm with garlic bread or a side salad.

Ingredients:

For the chicken:

- 2 large chicken breasts, cut into bite-size pieces
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp garlic powder
- 1 tsp paprika
- 2 tbsp olive oil
- 2 tbsp butter
- 4 cloves garlic, minced

For the pasta:

- 8 oz pasta (penne or fettuccine work well)
- 2 tbsp butter
- 4 cloves garlic, minced
- 1½ cups heavy cream
- ½ cup chicken broth
- ½ cup grated Parmesan cheese
- 1 tsp Italian seasoning
- Salt and pepper, to taste
- Optional: chopped parsley and red pepper flakes for garnish