

SPAGHETTI ALFREDO WITH GARLIC CHICKEN & PARMESAN CHEESE SAUCE



Ingredients:

1 lb boneless, skinless chicken breasts
(sliced into strips)
12 oz spaghetti pasta
2 tbsp olive oil
4 tbsp butter (divided)
5 cloves garlic, minced
1 ¼ cups heavy cream
½ cup whole milk
4 oz cream cheese, cubed
1 ½ cups freshly grated Parmesan cheese
½ cup shredded mozzarella cheese
½ tsp garlic powder
Salt & black pepper to taste
¼ cup reserved pasta water (if needed)
Fresh parsley, chopped (for garnish)

Cooking Time: 30 minutes | Servings: 4

Instructions:

1. Cook the Spaghetti: Boil spaghetti in salted water until al dente. Drain and set aside, reserving ¼ cup pasta water.
2. Sear the Chicken: Heat olive oil and 2 tbsp butter in a large skillet over medium-high heat. Season chicken with salt, pepper, and garlic powder. Add chicken and cook 4–5 minutes per side until golden and cooked through. Remove from skillet and set aside.
3. Build the Creamy Alfredo Sauce: In the same skillet, melt 2 tbsp butter. Add minced garlic and sauté until fragrant (about 1 minute). Stir in heavy cream and milk, bring to a simmer.
4. Add the Cheeses: Stir in cream cheese until smooth. Add Parmesan and mozzarella, whisking until the sauce is velvety and thick. Season with more salt and pepper to taste.
5. Combine & Finish: Toss cooked spaghetti in the sauce, adding a splash of reserved pasta water if needed. Return the garlic chicken to the skillet and mix gently to coat everything in the cheesy Alfredo goodness.
6. Garnish & Serve: Top with chopped parsley and extra Parmesan. Serve hot while the sauce is rich and creamy.