Garlic Butter Chicken Pasta

20 min prep | 40 min cook & release | 4 servings | Easy

At a glance
Garlic Butter Chicken Pasta for 4. Gather and measure ingredients before you start; cook chicken to a safe internal temperature of 165°F (74°C).

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breasts, cut into small pieces
- 2 tbsp (28 g) butter
- 1 tbsp (15 ml) neutral oil
- 4 garlic cloves, minced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tbsp chopped parsley
- 1/2 cup (120 ml) heavy cream
- 8 oz (225 g) dry penne

Before you cook

Measure all ingredients before starting. Use fully thawed poultry when included.

Method

Follow the sequence below; use the visual cues and safety checks as you cook.

01 Cook penne in boiling water according to package directions. Reserve 1/2 cup cooking water, then drain.

02 Season chicken with salt and pepper. Heat oil in a skillet and brown chicken in batches for 7-10 minutes, turning regularly.

03 Return chicken to skillet. Lower heat, add butter and garlic and stir for 30 seconds.

04 Add broth and simmer gently 3-5 minutes until chicken reaches 165°F (74°C).

05 Lower heat and stir in cream and parsley. Warm gently for 2 minutes.

06 Toss cooked pasta with the chicken and sauce, loosening with reserved pasta water as needed.

FOOD SAFETY Chicken must reach 165°F (74°C) in the thickest center.

Helpful notes

- Prepare ingredients before heating the pan.
- Use gentle heat after adding cream to keep the sauce smooth.

Serve & store

Serve: Divide into four portions; serve hot.

Refrigerate: Refrigerate in shallow covered containers within 2 hours. Store at 40°F (4°C) or below and use within 3-4 days.

Freeze: Freeze cooled portions in airtight containers for up to 2 months for best quality. Thaw in the refrigerator; cream sauces may separate slightly.

Reheat: Reheat gently, stirring and adding a little water as needed, until leftovers reach 165°F (74°C).