

Creamy Chicken Alfredo Pasta

Indulge in a comforting bowl of creamy chicken alfredo pasta with a simple yet flavorful sauce.


30 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 chicken breast, 100g pasta of your choice, 1/2 cup heavy cream, 1/4 cup grated Parmesan cheese, 1 clove garlic, salt, pepper, olive oil

Steps

- 1 Cook pasta according to package instructions.
- 2 Season chicken breast with salt and pepper, then pan-sear in olive oil until cooked through.
- 3 In the same pan, sauté minced garlic until fragrant.
- 4 Pour in heavy cream and let it simmer.
- 5 Stir in grated Parmesan cheese until the sauce thickens.
- 6 Slice the cooked chicken and add it to the sauce.
- 7 Toss in the cooked pasta.
- 8 Serve hot and enjoy!