

Grilled Chicken Vodka Sauce Pasta

Elevate your vodka sauce pasta by adding tender, grilled chicken breast for a delicious twist. This dish combines creamy tomato sauce with succulent grilled meat, creating a satisfying meal perfect for any occasion.


30 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 100g pasta of your choice
- 1 chicken breast (about 150g)
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1/2 cup vodka sauce
- 1 tablespoon grated Parmesan cheese
- Fresh basil leaves for garnish

Steps

- 1 Cook the pasta according to package instructions until al dente.
- 2 While the pasta is cooking, preheat your grill or grill pan over medium-high heat.
- 3 Season the chicken breast with olive oil, salt, and pepper on both sides.
- 4 Grill the chicken for about 6-7 minutes on each side, or until fully cooked and juices run clear. Remove from heat and let it rest.
- 5 In a separate pan, heat the vodka sauce until warm.
- 6 Slice the grilled chicken into strips.
- 7 Drain the pasta and combine it with the warm vodka sauce, mixing well.
- 8 Serve the pasta topped with grilled chicken strips and a sprinkle of Parmesan cheese, garnished with fresh basil.