

Choco Fever Dream

Marry Me Chicken Pasta – Rich & Creamy Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 12 oz fettuccine or penne pasta
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] ½ cup grated Parmesan cheese
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste
- [ ] Fresh parsley, chopped for garnish

For the Sauce

- [ ] ¼ cup chicken broth
- [ ] ¼ tsp dried thyme
- [ ] ¼ tsp smoked paprika

Instructions

1. Cook the pasta in salted boiling water until al dente, then drain, reserving 1 cup of cooking water.
2. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Pat the chicken dry, season with salt and pepper, and sear until golden, about 4-5 minutes; set aside.
3. In the same skillet, add minced garlic and sauté for 30 seconds, then deglaze with chicken broth, scraping up any brown bits.
4. Stir in the heavy cream, thyme, and smoked paprika; let it simmer gently until it thickens, about 3-4 minutes.
5. Return the chicken to the pan, add the cooked pasta, and toss. If the sauce is too thick, ladle in reserved pasta water a little at a time until desired consistency.
6. Finish with lemon juice, grated Parmesan, and a sprinkle of fresh parsley; serve immediately.

Nutrition per serving

560 kcal	38 g	42 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use fresh Parmesan for the best melt and flavor.
- If the sauce curdles, lower the heat and whisk in a splash of milk.
- Feel free to add sun-dried tomatoes for extra depth.