

Treasure Barrel

Chicken Pasta Bake - Easy Family Favorite Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb boneless, skinless chicken breasts, cut into 1-inch cubes
- [ ] 8 oz penne pasta
- [ ] 1 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] 1 cup chicken broth
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 cups shredded mozzarella cheese, divided
- [ ] 1 tsp Italian seasoning
- [ ] Salt and black pepper to taste

For Topping

- [ ] 1/4 cup breadcrumbs
- [ ] 2 tbsp melted butter
- [ ] 2 tbsp chopped fresh parsley

Instructions

1. Preheat your oven to 375°F (190°C). Cook the penne pasta according to package directions, but reduce the cooking time by 2 minutes since it will continue cooking in the oven. Drain and set aside.
2. While the pasta cooks, heat olive oil in a large skillet over medium heat. Add the cubed chicken and cook until lightly browned and cooked through, about 6-8 minutes. Season with salt and pepper. Remove chicken from skillet and set aside.
3. In the same skillet, add the minced garlic and cook for about 30 seconds until fragrant. Pour in the heavy cream and chicken broth, bringing to a gentle simmer. Stir in the Parmesan cheese and 1 cup of mozzarella until melted and smooth.
4. Add the cooked pasta and chicken back to the skillet, tossing everything together until well coated. Transfer the mixture to a 9x13 inch baking dish. Top with the remaining 1 cup of mozzarella cheese.
5. In a small bowl, mix breadcrumbs with melted butter and sprinkle over the cheese topping. Bake for 20-25 minutes until bubbly and golden brown on top.
6. Let the bake rest for 10 minutes before serving. This allows the sauce to thicken properly. Sprinkle with fresh parsley and serve warm.

Nutrition per serving

480 kcal	30 g	35 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a crispier topping, broil for the last 2-3 minutes of baking
- You can use rotisserie chicken to save time—just shred it and skip the cooking step
- The sauce will thicken as it cools, so don't worry if it seems a bit thin when hot