



Creamy Bacon Chicken Pasta Bake

My Cozy Kitchen Secret

This pasta bake is my secret to a happy house. It fills the kitchen with the best smells. I think a good meal can fix almost any bad day.

It uses simple things you might already have. We turn them into something special together. What is your favorite cozy meal to eat on a rainy day?

The Magic of Bacon Grease

We start by cooking the bacon until it's crisp. Do not throw away the grease in the pan. That liquid gold is full of flavor.

We use it to cook our chicken next. This makes the chicken taste amazing. It matters because it layers the flavors, one on top of the other.

Making the Creamy Sauce

After the chicken, we cook garlic in that same pan. Doesn't that smell amazing? Then we add the broth and milk.

The cream cheese goes in next. It might look lumpy at first. Just keep whisking. It will become smooth and creamy. *Fun fact:* Whisking helps blend everything so the sauce is never lumpy.

A Little Story for You

I once made this for my grandson. He was having a tough week. He saw the pasta and his whole face lit up.

We sat and ate the whole pan together. I still laugh at how fast he ate. It matters to cook for people you love. It is a quiet way to say you care.

Bringing It All Together

Now for the best part. We mix everything back into the pan. The pasta, chicken, bacon, and that lovely sauce all get tossed.

It all comes together in one dish. This makes cleanup so much easier for you. Do you prefer meals that use just one pot?

Your Turn in the Kitchen

This recipe is very forgiving. If you have a different pasta, use it. If you want more garlic, add it. Make it your own.

Cooking should be fun, not scary. That is the most important lesson. What is the first meal you ever learned how to cook?



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Ingredients:

Ingredient	Amount	Notes
Spaghetti	1 (16-ounce) package	
Thick cut bacon	5 slices	
Boneless, skinless chicken breast	1 pound	cut into 1-inch cubes
Garlic	4 cloves	minced
Chicken broth	1 1/2 cups	
Milk	1 cup	
Cream cheese	1 (8-ounce) package	cut into cubes
Grated parmesan cheese	1/2 cup	
Salt	To taste	
Pepper	To taste	



Creamy Bacon Chicken Pasta Bake

My Cozy Chicken & Bacon Pasta Bake

Hello, my dear! Come sit with me for a moment. I want to share a recipe that always fills my kitchen with happy noise. It's my Creamy Chicken and Bacon Pasta Bake. This dish is pure comfort in a bowl. I first made it for my grandson after his big soccer game. He still asks for it every time he visits. Doesn't that just warm your heart?

See also [Cheesy Chicken Ham Bake](#)

The secret is cooking the chicken in the bacon's own tasty drippings. It makes everything so rich and flavorful. I still laugh at that one time I tried to skip that step. The dish just wasn't the same! So trust me on this one. Let's get our hands busy and make some magic.

Step 1: Cook the Pasta

First, let's cook our spaghetti. Just follow the directions on the box. You want it to be just tender, not too soft. We call that 'al dente'. It means the pasta will hold up later. Drain the water and set your pasta aside. Easy, right?

Step 2: Crisp the Bacon

Now, let's make the bacon nice and crispy. Put the slices in a big skillet over medium heat. Listen to that lovely sizzle! Once they're crisp, move them to a paper towel. We need to save that golden bacon grease in the pan. It's liquid gold for flavor.

Step 3: Cook the Chicken

Next, take your chicken pieces. Give them a good sprinkle of salt and pepper.

Then, carefully place them in the pan with the bacon grease. Cook them until they are golden brown on each side. (A hard-learned tip: don't crowd the pan! Cook in batches if you need to). This makes the chicken perfectly seared.

Step 4: Sauté the Garlic

Turn the heat down to low. It's time for the garlic! Toss the minced garlic into the pan. Cook it just until you can smell its wonderful aroma. Be careful not to burn it. Doesn't that smell amazing? It's the start of our sauce.

Step 5: Create the Sauce Base

Now, pour in your chicken broth and milk. Give it a good stir. Then add the little cubes of cream cheese. Put the lid on the pan for a few minutes. This helps the cream cheese get soft and ready to melt.

Step 6: Finish the Sauce

Take your whisk and stir everything together. You'll see a lovely, creamy sauce appear. Now, whisk in the grated parmesan cheese. Let the sauce simmer for a bit until it thickens up. This is the heart of the whole dish. Give it a little taste. Does it need more salt or pepper?

Step 7: Combine and Serve

Finally, bring everyone back to the party! Add the cooked chicken, crumbled bacon, and pasta to the sauce. Gently toss it all together until everything is coated. Now it's ready to serve immediately. I love how it brings everyone to the table so quickly. What's your favorite cozy family meal? Share below!

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 4-6 servings

Category: Dinner

Three Tasty Twists to Try

This recipe is like a good friend. It's wonderful as it is, but it also loves to play dress-up! You can change it so easily. Here are a few fun ideas I've tried over the years. My neighbor gave me the spinach idea last fall. It's a great way to add a little green.

See also [Perfect Pancakes](#)

Sun-Dried Tomato & Spinach: Stir in a handful of fresh spinach and some chopped sun-dried tomatoes with the pasta. The colors are just beautiful.

Mushroom Lover's Dream: Slice up some mushrooms and cook them right after the garlic. They soak up all that wonderful bacon flavor.

A Little Zesty Kick: Add a pinch of red pepper flakes to the sauce. It gives the creaminess a nice little surprise. Which one would you try first? Comment below!

How to Serve Your Masterpiece

Now, let's talk about serving this lovely dish. I always think a meal is more than just food. It's about the whole feeling. A simple green salad with a tangy vinaigrette is perfect on the side. The crispness cuts through the rich pasta so nicely. You could also add some garlic bread for dipping.

For a drink, a cold glass of apple cider is wonderful. Its sweetness is a happy match for the salty bacon. For the grown-ups, a chilled glass of Chardonnay works beautifully. It feels like a proper treat. Which would you choose tonight?



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Keeping Your Cozy Pasta Bake

This pasta bake is wonderful as leftovers. Let it cool completely first. Then pop it in a sealed container in the fridge. It will be good for three days.

You can also freeze it for a later date. I freeze it in a baking dish. I remember my first time freezing it. I was so happy to have a ready-made meal for my grandson's visit.

To reheat, thaw it in the fridge overnight. Warm it in the oven until bubbly. This keeps the texture just right.

Making a double batch is a smart idea. It saves you time on a busy week. A ready meal makes a tough day feel easier. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your sauce too thin? Let it simmer a bit longer. A good simmer helps it thicken up nicely. This patience makes the flavor richer.

Worried about burning the garlic? I once burned mine and had to start over. Keep the heat low and stir it for just one minute. Smelling its sweet fragrance is your cue.

Does your chicken look pale? Do not crowd the pan. Cook it in batches for a beautiful brown color. A good sear locks in the juicy taste. **Which of these problems have you run into before?**

Your Pasta Bake Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free pasta. It works perfectly.

Q: Can I prepare it ahead of time?

A: You can assemble it a day before. Keep it covered in the fridge until baking.

See also [Cajun Chicken Sausage Alfredo Pasta](#)

Q: What if I don't have bacon?

A: You can use a little olive oil. Diced ham also adds a lovely, salty flavor.

Q: Can I make a smaller portion?

A: Absolutely. Just cut all the ingredients in half. It is a great way to test the recipe.

Q: Any extra tips?

A: Let the cream cheese soften first. It will melt into the sauce much more smoothly. *Fun fact: letting dairy ingredients warm up a little helps them blend better!* **Which tip will you try first?**

A Note From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is a dish made for sharing with loved ones. I would love to see your creation.

Please share a photo of your finished pasta bake. It makes this old grandma's heart smile. **Have you tried this recipe? Tag us on Pinterest!**



Happy cooking!

—Elowen Thorn.

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Creamy Bacon Chicken Pasta Bake

Author: Elowen Thorn



Cooking Method: [Stovetop](#) [Baking](#)

Cuisine: [American](#)



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Courses: [Dinner](#) [Main](#)



Creamy Bacon Chicken Pasta Bake | 21

Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **30 minutes**



Rest time:



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Total time: **45 minutes**



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Servings: **4 servings**



Creamy Bacon Chicken Pasta Bake | 27

Calories:**690 kcal**

Best Season: **Summer**

Description

A rich and comforting pasta bake featuring tender chicken, crispy bacon, and a

creamy, cheesy sauce.

Ingredients

- ☐ 1 (16-ounce) package spaghetti
- ☐ 5 slices thick cut bacon
- ☐ 1 pound boneless, skinless chicken breast (cut into 1-inch cubes)
- ☐ 4 cloves garlic (minced)
- ☐ 1 1/2 cups chicken broth
- ☐ 1 cup milk
- ☐ 1 (8-ounce) package cream cheese (cut into cubes)
- ☐ 1/2 cup grated parmesan cheese
- ☐ salt
- ☐ pepper

Instructions

1. Cook the pasta to al dente, according to the package instructions, and set aside.
2. In a large skillet, over medium heat, cook the bacon until crisp. Drain on paper towels, keeping the bacon drippings in the pan. Crumble and set aside.
3. Season the chicken with salt and pepper and sear in the bacon grease over medium heat. Cook the chicken for 2 to 4 minutes on each side or until brown. Work in batches if necessary to prevent crowding the pan. Remove chicken from pan using tongs or a slotted spoon to allow bacon grease to remain in the pan. Place chicken on a plate. Set aside.
4. Lower the heat to low and add the minced garlic. Cook in the bacon grease until fragrant – just about 1 minute – being cautious not to burn the garlic.
5. Add the chicken broth and milk. Stir to combine.

6. Add the cream cheese and cover the pan. Cook for a few minutes or until cream cheese is nearly melted.
7. Use a whisk to combine the sauce.
8. Finally, add parmesan cheese to the pan and whisk together.
9. Simmer, uncovered, over low heat until sauce thickens.
10. Add salt and pepper to taste.
11. Return chicken and crumbled bacon to the pan along with the pasta and toss together.
12. Serve immediately.

Notes

For a crispier top, transfer the combined pasta, chicken, and sauce to a baking dish, top with extra cheese, and broil for 2-3 minutes before serving.

Keywords: Chicken, Bacon, Pasta, Creamy, Bake, Dinner