



Chicken and Broccoli Pasta Recipe

A Cozy Kitchen Secret

I have a little secret for you. We are going to cook the pasta right in the sauce. It sounds like magic, doesn't it? The noodles soak up all that creamy, cheesy goodness. It makes every single bite perfect.

This is my go-to dinner for busy nights. It all comes together in one big pan. That means less washing up for me. I still smile when I see that single pan. What is your favorite meal for a busy weeknight?

The Sizzle Starts the Story

First, we get our chicken nice and golden. That sizzle in the butter is the

best sound. It smells like a warm hug. This step builds so much flavor for our whole dish.

We take the chicken out before it is fully cooked. I know, it feels funny. But it will finish cooking later with the pasta. This matters because it keeps the chicken tender and juicy. No one likes dry chicken!

Making the Creamy Dream

Next, we make the sauce right in that same pan. We use the buttery, chickeny bits left behind. Those little bits are flavor gold. Doesn't that smell amazing?

We whisk in the flour and then the creamy broth. It will look thin at first. Do not worry. As it simmers, it gets thick and wonderful. Fun fact: this creamy sauce base is called a pan sauce. It's a fancy trick that's actually simple.

The Big Cheesy Stir

Now for the best part. We stir in a mountain of cheese. I use three kinds because I like a little adventure. The mozzarella makes it stretchy. The Monterey Jack is so smooth. The parmesan adds a salty kick.

Then, in goes the uncooked pasta and broccoli. Make sure every piece is covered in that cheesy sauce. This matters because the pasta cooks in the sauce. It soaks up all the flavor from the inside out. Are you a fan of extra cheese on top?

Oven Magic

We pop the whole pan into the oven. The foil trap keeps the steam in.

That steam is what cooks our pasta and broccoli perfectly. Then we take the foil off for the last few minutes.

This lets the cheese on top get bubbly and golden brown. I love watching it through the oven window. It is like a little food show just for me. What is your favorite part of watching a meal cook?

See also [Spicy Garlic Butter Chicken Pasta](#)

A Dish to Share

This recipe reminds me of my grandson. He always picks out the broccoli. One day, he ate two whole florets from this dish. He did not even complain. I still laugh at that.

Food is about more than just eating. It is about sharing stories and making memories around the table. This cozy pasta is perfect for that. It brings everyone together. I hope it becomes a favorite in your home too.

Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	3	cubed into bite-sized pieces
Garlic powder	½ teaspoon	
Paprika	½ teaspoon	
Kosher salt	½ teaspoon	
Pepper	¼ teaspoon	
Unsalted butter	3 tablespoons	
Yellow onion	1 medium	diced

Ingredient	Amount	Notes
Garlic	2 tablespoons	minced
All-purpose flour	3 tablespoons	
Chicken stock	3 cups (720 g)	
Heavy cream	1 ½ cups (357 g)	
Mozzarella cheese	1 cup (113 g)	shredded, divided
Monterey Jack cheese	1 cup (113 g)	shredded, divided
Parmesan cheese	1 cup (100 g)	shredded, divided
Rigatoni noodles	8 ounces	uncooked
Broccoli	1 head	cut into florets (about 2 ½-3 cups)
Parsley		freshly chopped, for garnish



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Let's Make My Cozy Chicken & Broccoli Pasta

Hello, my dear! Come sit with me in the kitchen. The oven is warming up, just like a hug. Today we are making a wonderful one-pan pasta. It is my grandson's favorite. He always asks for it on rainy days. I love how the whole house smells like cheese and comfort. Doesn't that sound lovely?

We will use just one big skillet for almost everything. That means less washing up later. I still laugh at the time I used every pot in the kitchen. What a mess that was! Now, let's get our hands busy. Cooking together is always more fun.

Step 1: First, let's wake up that chicken. Toss the cubes with garlic powder, paprika, salt, and pepper. In your big skillet, melt the butter. It should sizzle a little. Add the chicken and let it get nice and golden on each side. It does not need to be cooked all the way through yet.

Step 2: Move the chicken to a plate and cover it. Now, put your onions in the same skillet. Let them get soft and sweet. Then add the garlic for just one minute. Oh, that smell is just amazing. It reminds me of my own grandma's kitchen.

See also Honey Garlic Chicken Bites Recipe

Step 3: Sprinkle the flour over the onions and stir. This will make our sauce thick and creamy. Now, slowly pour in the chicken stock and heavy cream. Keep stirring as you pour. (My hard-learned tip: pour slowly and stir fast to avoid lumps!). Let it bubble gently until it gets a bit thicker.

Step 4: Time for the cheese! Stir in half of each cheese. The mozzarella, the Monterey Jack, and the parmesan. Watch how it all melts together into a gooey pool. Now add the uncooked noodles, broccoli, and the chicken you set aside. Stir until everything has a cozy blanket of sauce.

Step 5: Sprinkle the rest of the cheese on top. Cover the whole skillet with foil. Now it goes into the oven for about 25 minutes. The wait is the hardest part! **What is your favorite smell from the kitchen? Share below!** When it's bubbly, take the foil off. Let it bake a few more minutes to brown the cheese.

Cook Time: 24-27 minutes

Total Time: About 50 minutes

Yield: 4-6 servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It is always happy to change things up. You can make it new every time. Here are some of my favorite ways to play with it. I hope they give you some ideas.

Sun-Dried Tomato & Spinach: Swap the broccoli for sun-dried tomatoes and a big handful of fresh spinach. It tastes like a summer garden.

Everything But the Chicken: For my vegetarian friends, use two cans of chickpeas instead of chicken. They get so nice and creamy in the sauce.

A Little Kick: Add a pinch of red pepper flakes with the spices. It gives the dish a warm, happy little zing. My husband loves it this way.

Which one would you try first? Comment below!

Serving Your Masterpiece

This pasta is a full meal all by itself. But I love to make it feel special. A simple green salad on the side is perfect. The crisp lettuce is so nice with the rich pasta. A sprinkle of fresh parsley on top makes it look pretty. It adds a little fresh flavor, too.

What should we drink with it? A cold glass of apple cider is wonderful. The sweetness is a lovely match. For the grown-ups, a simple glass of Chardonnay tastes just right. It is crisp and cleans your palate between bites.

See also [Creamy Garlic Parmesan Chicken Pasta Delight](#)

Which would you choose tonight?



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Keeping Your Chicken and Broccoli Pasta Perfect

This dish keeps beautifully in the fridge. Just let it cool completely first. Then pop it into an airtight container. It will stay tasty for up to four days.

You can also freeze it for a future busy night. I use a freezer-safe dish for this. Thaw it in the fridge overnight before reheating. This makes dinner so easy on a tired day.

I once reheated it too fast on the stove. The sauce broke and looked a bit funny. Now I warm it gently in the oven with a splash of broth. It comes out creamy every time.

Batch cooking this meal saves you time. It also means a good meal is always ready. This matters because it keeps your family fed with love, even when you are busy. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Kitchen Hiccups

Is your sauce too thin? Let it simmer on the stove a bit longer. This will help it thicken up nicely. A good, thick sauce coats the pasta perfectly.

I remember when my broccoli was too crunchy. Nobody liked it. Now I make sure the florets are cut nice and small. They cook through just right in the oven.

Is your cheese not browning? Take the foil off for the last few minutes.

This lets the top get all golden and delicious. A beautifully browned top makes the meal feel special.

Fixing these small issues builds your cooking confidence. You learn that mistakes are okay. It also makes the food taste so much better for everyone. **Which of these problems have you run into before?**

Your Chicken and Broccoli Pasta Questions

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free pasta and flour.

Q: Can I prepare it ahead of time?

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

Q: What if I don't have heavy cream?

A: Whole milk will work, but your sauce will be a little thinner.

Q: Can I double the recipe?

A: Absolutely. Use a very large pan so everything fits.

Q: Any optional add-ins?

A: A pinch of red pepper flakes adds a nice little kick. *Fun fact: Paprika gets its color from dried red peppers!* **Which tip will you try first?**

Until Next Time, My Dear

I hope this recipe finds its way to your table. I hope it fills your kitchen with wonderful smells. Most of all, I hope it brings a smile to your face.

I would love to see your creation. It makes my heart so happy to see your cooking. Sharing food is one of life's greatest joys. **Have you**

tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Savorydiscovery.com

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