



Chicken Bruschetta Pasta Bake

My First Taste of Sunshine

I first tried this dish at a friend's summer party. The smell of tomatoes and basil filled the air. Each bite was like a taste of warm sunshine.

Ever wondered how you could turn a simple pasta into something unforgettable? That meal stayed with me for weeks. I knew I had to make my own version.

A Happy Kitchen Accident

My first try did not go perfectly. I forgot to strain the canned tomatoes. The pasta was almost too soupy. But the flavors still came together beautifully. **This taught me that good food does not need perfection. It just needs heart and a hungry family.** A minor mess can still lead to a major win.

Why The Flavors Work

Two things make this dish a winner. The fennel seeds add a sweet, licorice-like crunch. The balsamic gives a tangy kick against the rich cheese. Which flavor combo surprises you the most? Share your thoughts below. I love hearing what stands out to you.

A Dish With History

This bake mixes two Italian classics. Bruschetta comes from central Italy, using fresh summer tomatoes. Pasta bakes are a cozy family favorite everywhere. *Did you know breaking spaghetti before cooking is a old trick?* It helps it fit in the pan and cook evenly. What is your favorite weeknight pasta dish? Tell me in the comments.



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Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	2	
Balsamic dressing	1/2 cup	Optional
Extra virgin olive oil	2 tablespoons	Divided
Sweet onion	1	Thinly sliced
Garlic cloves	4	Thinly sliced
Fennel seeds	1 tablespoon	
Canned diced tomatoes	30 ounces	
Chicken bullion cube	1	
Dry spaghetti	1 pound	
Homemade Italian seasoning	1 tablespoon	
Kosher salt	1/2 teaspoon	
Ground black pepper	1/2 teaspoon	
Fresh basil leaves	1/2 cup	
Grated Parmesan Cheese	As needed	For garnish

My Easy One-Pot Bruschetta Bake

Step 1 First, get your chicken thin and even. This makes it cook fast and tender. Cut each breast into two smaller pieces. They are much easier to manage this way.

Step 2 Marinate the chicken if you have time. Use that balsamic dressing for a flavor boost. Let it sit for at least one hour. (My hard-learned tip: pounding the chicken prevents dry, chewy spots).

See also Crab Brunch Casserole

Step 3 Cook the chicken in a big, hot skillet. Use just one tablespoon of olive oil. Cook it until the inside is no longer pink. Then set it aside to rest before slicing.

Step 4 Now, use that same pan for everything else. Saute the onion and garlic until soft. Then toss in the fennel seeds. Their flavor is the secret star here.

Step 5 Break your spaghetti into thirds. This helps it fit in the pot. Add your tomato liquid and the dry noodles. The pasta cooks right in the tasty sauce.

Step 6 Stir in your fresh basil at the very end. Top each bowl with the sliced chicken. Finish it with a big sprinkle of Parmesan cheese. Dinner is served from just one pot!

What is the secret ingredient that gives this dish its special flavor? Share below!

Cook Time: 18 mins

Total Time: 33 mins

Yield: 6 servings

Category: Dinner, Pasta

Try These Tasty Twists

Love this recipe? Make it your own with a simple change. I love getting creative in my kitchen. Try one of these fun spins next time you cook.

Vegetarian Delight Skip the chicken. Use two cans of white beans instead. They add great protein and a creamy texture.

Spicy Kick Add a pinch of red pepper flakes with the fennel. It gives the whole dish a wonderful, warm heat.

Summer Garden Use fresh chopped tomatoes when they are in season. You will need about six large, juicy ones.

Which twist sounds best to you? Cast your vote in the comments!

Serving Your Masterpiece

This pasta bake is a full meal by itself. But a little something on the side is nice. I suggest a simple green salad with a light dressing. Some garlic bread is also perfect for soaking up the sauce.

For a drink, try a glass of Chianti wine. Its bold taste stands up to the tomatoes. For a non-alcoholic option, sparkling water with lemon is always refreshing.

Which would you choose tonight: the wine or the sparkle?



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Storing Your Leftovers

Let your bake cool completely first. Then store it in the fridge for up to four days. You can freeze it for a month in a tight container. My grandkids love when I pull a frozen batch out. It makes for a super fast meal on busy nights. Why this matters: planning ahead saves your future self from stress. Reheat single servings in the microwave until hot. Add a splash of water to keep it moist.

See also Air Fryer Chicken Cordon Bleu in Cheese Sauce

Quick Fixes for Common Hiccups

Is your pasta too dry? Just add a bit more water or broth next time. If the chicken seems bland, a longer marinade really helps. I learned that from my neighbor Maria. Her trick always works. For a weaker tomato flavor, use fire-roasted diced tomatoes instead. They add a nice smoky depth. What's your go-to trick for fixing a dry pasta bake? Share your tips below.

Your Questions, Answered

Can I make this gluten-free? Yes! Use your favorite gluten-free pasta. Just check the cooking time on the box.

Can I prepare it ahead? Absolutely. Assemble the whole dish and refrigerate it. Bake it when you are ready.

What can I swap for fennel? No fennel seeds? Use a teaspoon of dried oregano. It will still taste great.

Can I double the recipe? You sure can. Use your biggest pot or divide it between two pans.

What about using fresh tomatoes? You need about six large diced tomatoes. But canned are easier and work perfectly.

A Final Note from My Kitchen

I hope this dish brings joy to your table. It is a true family favorite. Did you give this recipe a try? I would love to see your creation. **Tag Savory Discovery on Pinterest with your photos!** Happy cooking!
—Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method: [Stovetop Baking](#)

Cuisine: [Italian](#)



Courses: [Main](#)



Difficulty: **Beginner**



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Prep time: **4 minutes**



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Cook time: **15 minutes**

Rest time:



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Total time: **18 minutes**



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Servings: **6 servings**

Best Season: **Summer**

Description

One Pot Chicken Bruschetta Pasta is uses only one dish and a handful of

ingredients to make dinner for the whole family. Tomatoes, fennel, Italian seasoning and Parmesan cheese make this a winning dish!

See also Grilled Avocado Stuffed with Mango Chicken

Ingredients

- 2 boneless skinless chicken breasts
- 1/2 cup balsamic dressing (, optional)
- 2 tablespoons extra virgin olive oil (, divided)
- 1 sweet onion (, thinly sliced)
- 4 garlic cloves (, thinly sliced)
- 1 tablespoon fennel seeds
- 30 ounces canned diced tomatoes
- 1 chicken bullion cube*
- 1 pound dry spaghetti
- 1 tablespoon homemade Italian seasoning
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- 1/2 cup fresh basil leaves
- Grated Parmesan Cheese (, for garnish)

Instructions

1. Using the flat side of a meat tenderizer, pound the 2 boneless skinless chicken breasts into 1/4 inch thick, or a uniform thickness throughout. Cut each breast in half. They are easier to handle when smaller.
2. If you have the foresight or the time, marinate the chicken breasts in 1/2 cup balsamic dressing for 1-24 hours. This step is optional. You can omit this and move right to cooking the chicken if you wish.

3. Heat 1 tablespoon olive oil in a very large skillet or cast iron pan over medium heat and add chicken breasts. If you used the marinade, discard leftover marinade.
4. Cook the chicken on each side until cooked or internal temperature of chicken reaches 165°F, approximately 5-8 minutes, depending on thickness. Remove from the pan and set aside. Slice against the grain after resting for 5 minutes.
5. Heat the remaining 1 tablespoon of olive oil in the same pan without wiping it out. Add the chopped 1 sweet onion and minced 4 garlic cloves, saute for 2-3 minute or until they start to soften. Add the 1 tablespoon fennel seeds and continue to heat for 2 minutes.
6. Strain the 30 ounces canned diced tomatoes over a large measuring cup (will be approximately 1 cup). Add water to make a total of 3 1/2 cups liquid. Add 1 chicken bullion cube* and stir.
7. Break the 1 pound dry spaghetti into thirds and add to the skillet, spreading out evenly. Pour 3 1/2 cups liquid over the top. Add the strained tomatoes and 1 tablespoon homemade Italian seasoning.
8. Cook for 5 minutes, then toss to make sure any pieces of pasta that weren't hitting liquid directly, are. If liquid is fully absorbed, add an additional 1/2 cup of water.**
9. Cook for another 5 minutes (10 minutes total). Remove from heat and stir in 1/2 teaspoon Kosher salt, 1/2 teaspoon ground black pepper and sliced 1/2 cup fresh basil leaves.
10. Spoon onto serving dishes, top with sliced chicken and Grated Parmesan Cheese.
11. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Chicken, Pasta, Bruschetta, One Pot, Italian