

Easy Chicken Alfredo Pasta: Classic Comfort Food

There is likely no other dish that so perfectly defines classic comfort food quite like **Easy Chicken Alfredo Pasta**. It is the one recipe that families across the United States turn to for a guaranteed satisfying, rich, and incredibly creamy meal. This version is special because it strips away all the unnecessary complications, delivering that beloved, decadent Parmesan-garlic sauce and tender chicken in a straightforward method that absolutely anyone can follow. It is a timeless favorite, perfect for a cozy weeknight dinner or a relaxed weekend meal. Forget the jarred sauces forever; this homemade Alfredo is unbelievably simple and tastes a million times better.

Why You'll Love This Recipe

Perfect for Any Occasion

The enduring beauty of **Easy Chicken Alfredo Pasta** lies in its amazing versatility. It is simple and fast enough to be a hero on a hectic Tuesday night, yet it feels special and indulgent enough to be the star of a weekend dinner party. It is a universal crowd-pleaser; you will be hard-pressed to find a single person who does not love a truly great Alfredo. This recipe is a reliable, go-to dish that masterfully bridges the gap between a quick-fix meal and a gourmet experience. Whether you are feeding picky children or celebrating a small victory, this pasta always fits the bill.

Creamy, Cheesy Highlights

Now, let's talk about the undisputed star of the show: the sauce. This is not just any sauce; it is a velvety, flowing river of pure, cheesy bliss. The real magic of a true, classic Alfredo sauce lies in its profound simplicity. We use only real, high-quality ingredients: unsalted butter, rich heavy cream, and a very generous abundance of high-quality Parmesan cheese. When these ingredients are gently heated, they emulsify into a rich, savory sauce that perfectly coats every single strand of fettuccine. The addition of fresh garlic provides a fragrant punch that cuts through the richness, creating a balanced and addictive flavor.

chicken alfredo pasta 1

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- Author: [Aaron recipes](#)
- Total Time: [35 min](#)
- Yield: [4 servings 1x](#)

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Description

The ultimate Easy Chicken Alfredo Pasta, a classic comfort food. This simple recipe features tender chicken and fettuccine in a rich, creamy, homemade garlic-parmesan sauce. Forget the jar!

Ingredients

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- ☐ 12 oz fettuccine pasta
 - ☐ 1 lb boneless, skinless chicken breast, cut into bite-sized pieces
 - ☐ 2 tbsp olive oil
 - ☐ 1/2 cup unsalted butter (1 stick)
 - ☐ 4 cloves garlic, minced
 - ☐ 1 1/2 cups heavy cream
 - ☐ 1 1/2 cups freshly grated Parmesan cheese
 - ☐ Salt and freshly ground black pepper to taste
 - ☐ 2 tbsp fresh parsley, chopped (for garnish)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Bring a large pot of generously salted water to a boil. Add the fettuccine and cook according to package directions until al dente. Reserve 1 cup of pasta water, then drain.
2. While the pasta is cooking, season the chicken pieces with salt and pepper.
3. Heat the olive oil in a large skillet over medium-high heat. Add the chicken and cook for 5-7 minutes, until golden brown and cooked through. Remove the chicken from the skillet and set aside.
4. In the same skillet, melt the butter over medium heat. Add the minced garlic and cook for about 1 minute until fragrant.

5. Slowly pour in the heavy cream, whisking to combine. Bring to a gentle simmer (do not boil) and let it cook for 3-4 minutes, until it starts to thicken slightly.
6. Reduce the heat to low. Gradually add the freshly grated Parmesan cheese, whisking constantly until the cheese is melted and the sauce is smooth.
7. Taste the sauce and season with salt and black pepper as needed.
8. Add the drained fettuccine and the cooked chicken back to the skillet. Use tongs to toss everything together, coating the pasta and chicken in the sauce.
9. If the sauce is too thick, add a few tablespoons of the reserved pasta water to loosen it to your desired consistency.
10. Serve immediately, garnished with fresh parsley and extra Parmesan cheese.

Notes

Using freshly grated Parmesan cheese from a block is essential. Pre-shredded cheese will make the sauce grainy.

Do not let the sauce come to a rolling boil after adding the cream or cheese, as it can cause it to separate.

For a brighter flavor, add a squeeze of fresh lemon juice to the sauce at the very end.

- Prep Time: 15 min
- Cook Time: 20 min
- Category: Dinner, Main Course
- Method: Stovetop
- Cuisine: Italian-American

Nutrition

- **Serving Size:** 1 serving
- **Calories:** 820 kcal
- **Sugar:** 2 g
- **Sodium:** 640 mg
- **Fat:** 55 g
- **Saturated Fat:** 32 g
- **Carbohydrates:** 42 g
- **Fiber:** 2 g
- **Protein:** 40 g
- **Cholesterol:** 205 mg

Did you make this recipe?

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Ingredient Highlights & Substitutions

Essential Ingredients

To make this classic **Easy Chicken Alfredo Pasta**, you only need a small handful of high-quality, essential ingredients. For the sauce, the holy trinity is unsalted butter, heavy cream, and freshly grated Parmesan cheese. Using fresh garlic, not powder, is non-negotiable for achieving the best, most aromatic flavor. Boneless, skinless chicken breasts provide the lean protein, and long, flat fettuccine is the traditional pasta choice, as its shape is perfect for holding onto the rich, creamy sauce. A bit of salt, pepper, and fresh parsley for garnish are all you need to complete this dish.

Smart Substitutions

While this classic Alfredo is hard to beat, you can certainly make adjustments to fit your pantry. If you find heavy cream to be a bit too rich for your preference, you can substitute it with half-and-half, but be aware that the final sauce will be thinner. For the protein, cooked shrimp are an excellent and classic alternative to the chicken. You can also use Pecorino Romano cheese in place of Parmesan; this will give the sauce a saltier, tangier, and sharper flavor. While fettuccine is traditional, any long pasta like linguine or even short pasta like penne will work well.

Step-by-Step Instructions

Prep Phase

First, start by preparing your chicken. You can either cut the chicken breasts into 1-inch, bite-sized cubes for a quick sauté, or you can cook the breasts as whole cutlets and slice them beautifully for presentation later. Season the chicken very generously with salt and pepper. Mince your fresh garlic cloves and finely grate your Parmesan cheese. This is critical: using freshly grated Parmesan, not the pre-shredded kind from a bag, is the most important secret to a smooth, non-grainy sauce. Finally, put a large pot of water on to boil.

Cooking Phase

Once the water is boiling, add a very generous amount of salt, then add your fettuccine. While the pasta is cooking, it's time to cook the chicken. Heat a tablespoon of butter and a little olive oil in a large skillet over medium-high heat. Add your seasoned chicken (in cubes or as cutlets) and cook until it is golden brown on the outside and cooked through. Remove the chicken from the pan and set it aside to rest. In the same skillet, melt the remaining stick of butter over medium heat. Add the minced garlic and cook for about one minute until fragrant.

Pro Tips for Perfect Results

Technique Secrets

The ultimate secret to the creamiest, smoothest **Easy Chicken Alfredo Pasta** is all about the cheese. You must use a block of real Parmesan cheese and grate it yourself. Pre-shredded, bagged cheeses are coated in anti-caking agents (like cellulose or potato starch) which prevent them from melting smoothly and will always result in a grainy sauce. The second secret is to *never* boil the sauce after the cheese has been added. Add the grated Parmesan off the heat, or on the lowest heat possible, stirring constantly until it is just melted and fully incorporated.

Common Mistakes to Avoid

The most common mistake people make is ending up with a sauce that is thick, clumpy, or “broken.” This is almost always caused by using high heat or pre-shredded cheese. Another common error is a bland final dish. Be sure to generously salt your pasta water; it should taste like the ocean. This is your one and only chance to season the pasta itself. Also, use real, fresh garlic. Garlic powder simply will not give you the same vibrant, aromatic flavor that makes this dish a classic.

Serving Ideas & Pairings

Presentation & Plating

To serve this classic comfort food, add your cooked fettuccine directly to the skillet with the Alfredo sauce. Use tongs to toss the pasta, chicken, and sauce together, allowing the pasta to absorb some of the sauce. If it seems too thick, add a splash of the reserved starchy pasta water to loosen it to a silky consistency. Twirl the fettuccine into a nest in the center of a warm pasta bowl. If you cooked the chicken as cutlets, slice it and fan it next to the pasta. Garnish with a generous sprinkle of fresh parsley and more grated Parmesan.

Pairing Suggestions

This **Easy Chicken Alfredo Pasta** is very rich, so it pairs best with light and acidic side dishes. A simple Caesar salad or a garden salad with a zesty Italian vinaigrette provides a refreshing contrast. For a vegetable, consider steamed or roasted broccoli with a squeeze of lemon, or sautéed green beans with garlic. A side of garlic bread is always a popular choice for dipping into any extra sauce. For wine, a crisp, acidic white wine like a Pinot Grigio or Sauvignon Blanc will cut through the richness beautifully.

Frequently Asked Questions

Question 1? Why is my Alfredo sauce grainy?

Answer: This is almost always caused by one of two things: the heat was too high when you added the cheese, or you used pre-shredded cheese. Use a block of Parmesan and grate it yourself, and add it to the sauce over very low heat (or off the heat) to ensure it melts smoothly.

Question 2? Can I make this recipe with milk instead of heavy cream?

Answer: You can, but it will not be a traditional, rich Alfredo. If you use milk, you will likely need to create a roux (a flour and butter paste) first to thicken the sauce, which makes it more of a béchamel-based sauce rather than a true Alfredo.

Question 3? How do I reheat Chicken Alfredo?

Answer: Reheating Alfredo can be tricky as the sauce tends to break or become oily. The best method is to reheat it gently in a skillet on the stovetop over low heat. Add a splash of milk or cream (not water) and stir constantly until it is warmed through and the sauce becomes creamy again.

Conclusion

This **Easy Chicken Alfredo Pasta** is the very definition of classic comfort food. It’s a recipe that has stood the test of time because of its simple, luxurious, and deeply satisfying nature. By using quality ingredients and following a few simple techniques, you can easily bypass the jarred sauces and create a restaurant-worthy meal in your own kitchen. It’s a dish that brings people together, offering warmth, comfort, and a touch of indulgence to any day of the week. This is a classic recipe you’ll be proud to have in your collection.

For another comforting classic, try this [Easy Garlic Parmesan Chicken Pasta: Comfort Food](#).

Ingredient Original		Substitute	Notes
Cream	1.5 cups Heavy Cream	1.5 cups Half-and-Half	Sauce will be lighter, less rich
Cheese	1.5 cups Parmesan	1.5 cups Pecorino Romano	Sauce will be saltier, tangier
Protein	1 lb Chicken Breast	1 lb Shrimp	Reduce cook time for shrimp
Pasta	12 oz Fettuccine	12 oz Penne	Better for holding sauce in ridges