

Creamy Parmesan Garlic Chicken

Ingredients

3-4 chicken breasts
salt and pepper to taste
2 tablespoons olive oil
3-4 cloves garlic minced (1 tbsp minced)
2 cup heavy cream
1 tablespoons Italian seasoning
1 cup parmesan cheese grated
2 c ring pasta

Instructions

- Bring water to boil and cook pasta according to the box.
- Cut chicken into bite size pieces. Season chicken with salt and pepper. Heat olive oil in a large heavy skillet or pan(soup pot). Add chicken to the pan and cook until the outside is golden and the chicken is cooked through.
- Reduce heat to low-medium, and add garlic; stir for 30 seconds. Add the cream, Italian seasoning, and parmesan cheese. Stir to combine. Simmer for another 2-3 minutes.
- Add pasta to the pan and simmer for another minute then turn off heat.

