

Buffalo Chicken Pasta

This One Pot Buffalo Chicken Pasta Recipe is easy to make in a skillet with a delicious cream sauce and your choice of pasta. Use fresh, rotisserie, or leftover chicken!



Prep Time	Cook Time	Total Time
15 mins	20 mins	35 mins

Course: Main Course Cuisine: American, Italian Servings: 6 people Calories: 758kcal
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Ingredients

- 1 large boneless skinless chicken breast equal to 1 lb.
- ½ cup blue cheese dressing can sub ranch
- 2 Tablespoons butter divided
- ½ cup yellow onion diced
- 1 stick celery diced
- 3 cloves garlic minced
- 14.5 oz. diced tomatoes undrained, (1 can)
- 4 cups chicken broth
- 1 lb. penne
- 1/2 cup buffalo sauce
- 8 oz. cream cheese softened and cubed
- 1.5 cups cheddar shredded
- 1 cup mozzarella shredded
- 1 pinch red pepper flakes optional
- 2 tablespoons cold butter optional

Instructions

1. **PRO Tip:** Set the cheddar, mozzarella, and cream cheese out ahead of time. We want them near room temperature when we add them to the pasta.

Gently Boil/Shred the Chicken:

1. **Place chicken** in a pot of water and bring to a gentle boil. (A gentle boil ensures that the chicken doesn't become tough.) Cook for 15 minutes, until cooked through. Remove and use two forks to shred. **Toss with blue cheese dressing** and set aside.
2. **Pro Tip:** Add 1-2 chicken bouillon cubes to the water to add more flavor to the chicken.

Prepare the Pasta:

1. **Melt butter** in a large high-walled skillet over **medium heat**. **Add the onions and celery**. Cook for 5 minutes, until softened. **Add the garlic** and cook for 1 more minute.
2. **Add the undrained diced tomatoes and chicken broth. Bring to a boil and add the pasta. Submerge the pasta into the liquid and let it come back up to a boil.**

3. **Cover and let it boil for 10-13 minutes, or until al dente.** Refer to box for guidance on cooking time. Don't cook any more than al dente as we will be keeping it over low heat until the sauce is thickened. **Lift the lid and run a silicone spatula underneath the pasta a few times throughout cooking** to ensure the pasta doesn't stick. **Test a pasta noodle for doneness** before proceeding.
4. **Reduce heat to low. Add the buffalo sauce, cubed cream cheese, and shredded cheese.** Use a silicone spatula to gently stir. The sauce will seem thin at first, but it continues to thicken as it stands, and will thicken further at the next step.
5. **Add the shredded chicken and red pepper flakes.**
6. **Optional:** Once sauce is near your desired consistency, swirl in 2 Tablespoons COLD butter. This is a technique that chefs use called "Monter au Beurre", which creates a smooth finish when added to warm sauces.

Notes

Pro Tips:

- **Use slightly less than a pound of pasta if you like extra sauce.** It will take a little longer to thicken up but this is preferable if you plan on having leftovers, as the pasta will absorb more sauce in the fridge.
- **Make sure the cream cheese is fully softened** when you add it to the pasta to ensure it melts well.
- **Boil the chicken gently** to ensure it doesn't become tough.
- **2.5 cups cooked chicken** may also be used.
- **Shred the cheese from a block for extra creamy results.** Bagged shredded cheese doesn't melt (or taste) as good.
- **Add the cheese to the sauce over low heat.** If the heat is too high, the dairy will separate and the consistency will become grainy.
- **Ranch can be used instead of blue cheese** if preferred.
- This recipe can be made with 2.5 cups of chicken broth and 1.5 cups of water, but I prefer to use 4 cups of chicken broth.

Nutrition

Calories: 758kcal | Carbohydrates: 65g | Protein: 40g | Fat: 37g | Saturated Fat: 20g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 10g | Trans Fat: 1g | Cholesterol: 140mg | Sodium: 1882mg | Potassium: 680mg | Fiber: 3g | Sugar: 6g | Vitamin A: 1150IU | Vitamin C: 19mg | Calcium: 414mg | Iron: 3mg

Recipe Source: *TheCozyCook.com*