



## Creamy Chicken Alfredo Pasta

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### Ingredients

- 1.5 lbs boneless, skinless chicken breasts, cut into bite-sized pieces
- 2 cups chicken broth
- 2 cups heavy cream
- 2 cups dry penne, linguini, or spaghetti pasta
- 1 cup grated Parmesan cheese
- 2 tablespoons butter
- 2 cloves garlic, minced
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

### Directions

1. Set your Instapot to sauté mode and melt the butter.
2. Add the minced garlic and sauté for a minute until fragrant.
3. Add the bite-sized chicken pieces and cook until they are browned on all sides.
4. Pour in the chicken broth and deglaze the pot by scraping any browned bits from the bottom.
5. Stir in the dry penne pasta, ensuring it is submerged in the liquid.
6. Cancel the sauté mode and seal the Instapot. Set it to manual high pressure for 4 minutes.
7. Once the cooking time is complete, perform a quick release and carefully open the lid.
8. Stir in the heavy cream and grated Parmesan cheese until the sauce becomes creamy and velvety.
9. Season with salt and pepper to taste and garnish with fresh parsley, if desired.