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Marry Me Chicken Tortellini Recipe 2024

With this recipe, creamy “Marry Me Chicken” has received our best update to date.

It all began with Marry Me Chicken, a straightforward meal of sautéed chicken served with a pan sauce of creamy sun-dried tomatoes that will entice anyone to ask you to marry them. We love it so much that we got married to the concept of making even better recipes, like this tortellini variation and Marry Me Chicken Soup. We combine the flavorful, creamy sauce, sun-dried tomatoes, bacon, and tender chicken from Marry Me Chicken with cheese tortellini to create a satisfying meal that will satisfy everyone.

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 1 hour

Servings: 6 (serving size: 1 1/3 cups)

Marry Me Chicken Tortellini Recipe



Marry Me Chicken Tortellini Recipe

Components

1. Four pieces of thick-cut bacon
2. Two eight-ounce, skinless, boneless chicken breasts pounded to a thickness of one inch
3. half a teaspoon of finely powdered black pepper
4. 1 1/4 tsp. kosher salt, separated
5. 3/4 cup of drained sun-dried tomatoes with a julienne cut in oil and herbs
6. 1/2 cup of shallots, chopped finely
7. four big cloves of coarsely sliced garlic
8. One and a half teaspoons of dried Italian seasoning

9. Half a teaspoon of red pepper flakes
10. TWO TABLEspoONS tomato paste
11. 1/2 cup chicken broth with reduced sodium
12. One cup of thickened cream for whipping
13. One box (20 ounces) of chilled cheese tortellini
14. Grated Parmesan cheese, about 1/2 cup, plus more for garnish
15. freshly torn basil leaves

Directions

Step 1:

Compile every component. Pour salted water into a big pot and heat it to a boil over high heat.



Step 2:

Meanwhile, turn up the heat to medium in a big skillet. Add the chopped bacon and simmer for approximately 8 minutes, stirring now and again, until it becomes crispy and rendered. With a slotted spoon, remove the bacon from the skillet and place it on a dish covered with paper towels to drain, setting aside about 3 tablespoons of drippings.



Step 3:

Evenly season the chicken with 1/4 teaspoon salt and pepper while the bacon is cooking. Add the chicken to the skillet with the drippings and cook over medium-high heat for 5 to 6 minutes on each side, lowering the heat if the bottom of the pan turns too black or until the chicken is browned and cooked through (a thermometer inserted into the thickest area of the chicken reads 165 degrees F, or 73 degrees C). Once the chicken is cool enough to handle, transfer it to a platter and let it sit for approximately ten minutes. Dice the chicken into small pieces.



Step 4:

Add the shallot and sun-dried tomatoes and lower the heat to medium. Cook for approximately 2 minutes, stirring often, or until softened. Add the crushed red pepper, garlic, Italian seasoning, and the last teaspoon of salt. Cook for approximately 30 seconds, stirring regularly, or until aromatic. Add the tomato paste and heat, stirring frequently, for approximately a minute, or until the color deepens.



Step 5:

Add the chicken broth and simmer for approximately a minute, stirring and scraping often to deglaze the skillet. Add the cream and simmer over medium heat, stirring. Simmer for 3 to 5 minutes, stirring now and again, until somewhat thickened.



Step 6:

Place the tortellini in the boiling water and cook for 3 to 5 minutes, or until the pasta is soft and **floats** to the top. Set aside a cup of boiling water. Empty.



Step 7:

Add the tortellini, cooked bacon, diced chicken, and Parmesan cheese to the pan with the cream mixture. Cook, tossing and turning continuously, until the sauce is uniformly distributed. To keep a creamy consistency, add 1/4 cup at a time from the conserved cooking water. Split the mixture into 6 bowls and top with plenty of fresh basil and more Parmesan cheese.



Nutrition Facts

Servings Per Recipe: 6

Calories 744

% Daily Value *

Total Fat: 37g 47%

Saturated Fat (18g) 88%

Cholesterol 180mg 60%

Sodium 1380mg 60%

Total Carbohydrate: 55g 20%

Dietary Fiber: 3g 12%

Nutrition Facts
Servings Per Recipe: 6
Calories 744

Total Sugars: 4g	
Protein 49g	99%
Vitamin C (17 mg)	19%
Calcium 278mg	21%
Iron 3mg	19%
Potassium 784mg	17%

* Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**Nutrient information is not available for all ingredients. The amount is based on available nutrient data.

(-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.

Related Recipes:

- [*Bake Sweet Potato In Air Fryer*](#)
- [*Air fryer fruit scones*](#)
- [*Air Fryer Bread*](#)
- [*Air Fryer Ribeye Steak*](#)