



Decadent Chicken & Mushroom Pasta in Creamy Sauce

Ingredients:

- 2 chicken breasts, diced (about 1 lb / 450 g)
- 1 cup mushrooms, sliced (about 75 g)
- 2 cloves garlic, minced
- 1 tablespoon olive oil (15 ml)
- 1 cup heavy cream (240 ml)
- 1/2 cup chicken broth (120 ml)
- 1/2 cup grated Parmesan cheese (50 g)
- 12 oz pasta (fettuccine or penne) (340 g)
- Salt and pepper to taste
- Fresh parsley for garnish

Instructions:

- 1** Cook the pasta according to package instructions. Drain and set aside.
- 2** In a large skillet, heat the olive oil over medium heat. Add the diced chicken and cook until golden brown, about 7-8 minutes.
- 3** Remove the chicken from the skillet and set aside. In the same skillet, add the minced garlic and sliced mushrooms, cooking until the mushrooms soften, about 5 minutes.
- 4** Pour in the chicken broth and bring to a simmer. Add the heavy cream, grated Parmesan cheese, salt, and pepper. Stir until the sauce thickens, about 4-5 minutes.
- 5** Add the cooked chicken back into the skillet and stir to coat. Toss the cooked pasta in the creamy sauce until well combined.
- 6** Serve with a sprinkle of fresh parsley and enjoy the rich and creamy flavor!

Indulge with this delicious creamy pasta dish that brings together tender chicken and earthy mushrooms. You'll love making this recipe for a cozy dinner or special occasion. Try it out and post your culinary creations!