

Creamy Chicken Mushroom Pasta

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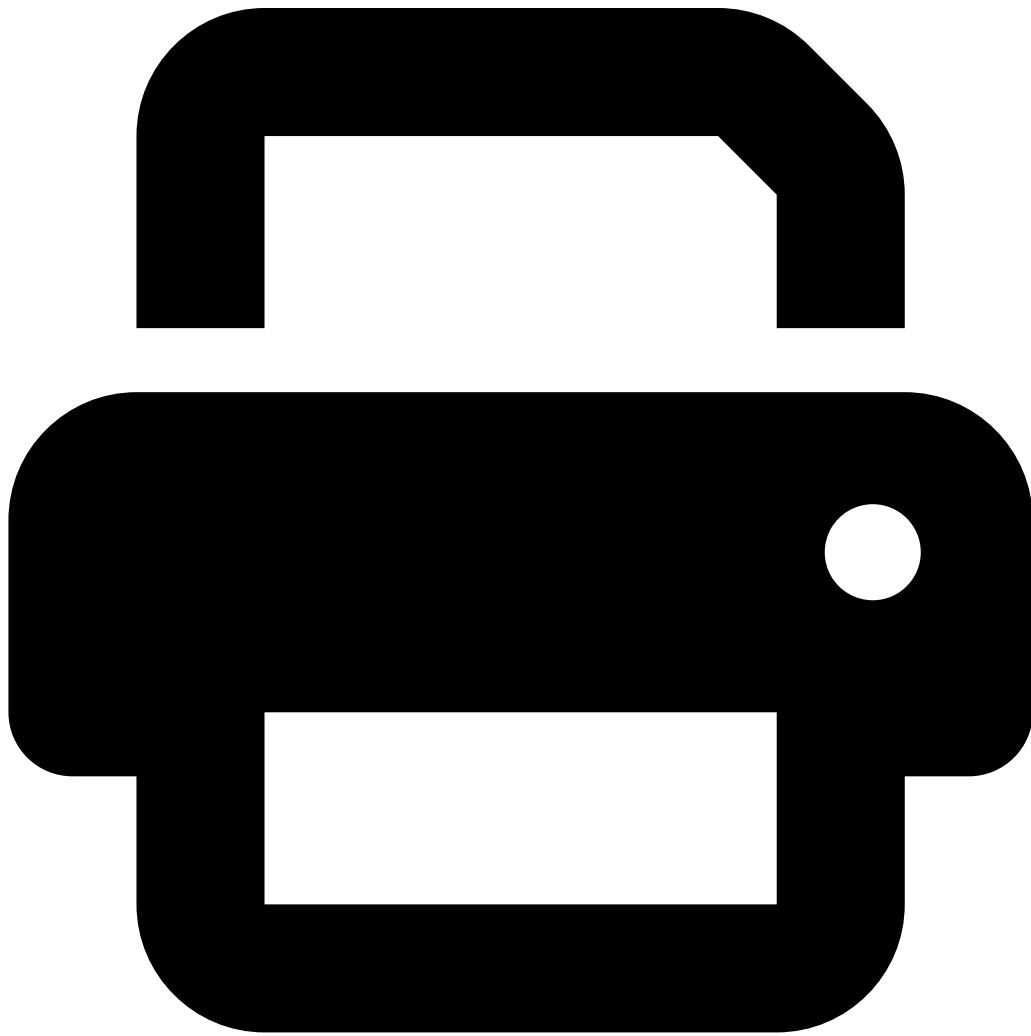
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This easy, quick, creamy chicken and mushroom pasta dinner can be on your table in 30 minutes. Bucatini pasta tossed in a creamy sauce, with chicken, mushrooms and spinach, make this a pasta dinner your whole family will love.

This pasta dinner is easy, quick and delicious, it's a perfect way to show off what a great "home chef" you are. Simple yet impressive, this is a perfect recipe for a quiet date night at home or louder time with family and friends.

This chicken dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it's perfect enough for a celebration dinner. This recipe was inspired by my love of pasta, one of my top restaurant 'luxury' meals, I simplified the recipe for the "home chef".

I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste. In some recipes I do use wine, Am okay with that, if

your not use stock, it doesn't change the flavor much whether you use wine or stock.

Here's a few things to keep in mind when cooking pasta, **salt the water**. The water should be boiling rapidly before dropping the pasta in it. I used Bucatini a long hollow noodle, you can use any shape pasta or flavor pasta you like.

It's also easier if the pasta water pan is on the back burner and the saute pan on the front one. I like this 8 quart stock pot for pasta and soups. The saute pan needs more tending to than the pasta water.

If you try this recipe don't forget to leave me a comment and tag me on Instagram, That's my favorite part!!!!

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Tender chicken, savory mushrooms, and pasta are tossed in a rich, flavorful sauce for a comforting Italian dinner that's easy enough for weeknights yet satisfying enough for family gatherings.

- $\frac{1}{2}$ lb linguine
- 2 boneless, skinless chicken breasts (about 8 oz each), cut into strips
- $\frac{1}{2}$ lb white mushrooms, sliced
- 2 cups fresh spinach, chopped
- $\frac{1}{2}$ cup onion, finely chopped

- 1 tbsp garlic, minced
- 1 cup prepared marinara sauce
- 1 cup heavy whipping cream
- 1 cup chicken stock *or* dry white wine
- 1 cup reserved pasta water
- 2 tbsp olive oil
- 2 tbsp butter
- $\frac{1}{2}$ cup chopped onion (for sautéing)
- 1 tbsp garlic, minced (for sautéing)
- 2 tbsp fresh Italian parsley, chopped
- 2 tbsp fresh basil, chopped
- Salt and freshly ground black pepper, to taste

1. Cook pasta according to package directions reserve 1 cup pasta water before draining
2. Mean while, Heat oil and butter in a deep saute pan over medium high heat add the onion and garlic cook until opaque. Salt and pepper the chicken. Add the chicken strips to the pan and cook until the chicken is golden (4-6 minutes)
3. De glaze pan with chicken stock or white wine. Let it absorb before add the cream, reserved pasta water and marinara sauce.
4. Simmer until sauce thickens about 10 minutes Add spinach, and herbs last 5 minutes
5. Drain pasta toss in sauce
6. Top with parmesan and chopped Italian parsley