

# Chicken Philly Pasta

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I can't believe it's almost July, and the temperatures are rising in California, where I live. So am always looking for easy, quick recipes that get me out of the kitchen fast.

Seriously, this Chicken Philly Pasta is what dreams are made of. quick, easy, and delicious it's a meal the whole family loves. And it's ready in less than 30 minutes.

We need recipes like this, that don't take hours to prepare and the whole family loves. This creamy, cheesy meal has ingredients even picky eaters will like. Who doesn't like cream and cheese?

Another great thing about this recipe, it uses few ingredients you probably have in your kitchen, and the best part it's made in one pan. It's a quick and easy recipe that doesn't have to be saved for special occasions, it's a perfect meal any night of the night.

It comes together in 30 minutes, doesn't use ingredients you can't pronounce, let alone know what they are and my favorite way of cooking it's make all in one pan YIPEEEEE!!!!

## Customize Chicken Philly Pasta

You can customize this Chicken Philly Pasta recipe to make it your own, by changing the protein and your choice of pasta. If possible try to use ingredients you have on hand in different recipes.

In my kitchen I use the same ingredients in many different recipes. It saves trips to the store and cuts down on waste.

For instance, this pasta dish uses the same ingredients I would use to make a chicken Philly sandwich or a Philly style pizza, cooking this way makes meal easier.

If you keep following along pretty soon you wouldn't be looking at recipes as often. You'll easily be able to add, change or subtract ingredients to fit your lifestyle and taste.

This recipe works well with shrimp too. If you use shrimp saute them 3 minutes per side then remove them from pan to prevent overcooking, adding them back in at the end just to heat through. And of course you can use steak and make it a true Philly steak pasta.

Whatever ingredients you use keep it simple and fresh, and remember in one pan cooking the saute pan needs to be deep enough to hold the pasta. One pan of this size is all you need. This is the one I use from Target, it's the perfect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stays fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made this recipe. Please leave me a comment and don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!!

## Ingredients

- 1/2 lbs. gemille shaped pasta
- 2 skinless boneless chicken breast
- 2 tablespoons each butter and olive oil
- 1 red cubed bell pepper
- 2 cups sliced mushrooms
- 1/2 cup chopped onions
- 1 Tablespoon chopped garlic

- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup water
- 1 cup grated parmesan cheese
- 1 Tbs. each chopped Italian parsley, basil, and thyme

## **Instruction**

- Heat oil and butter add onion and garlic saute until tender
- Add peppers and mushrooms saute until crisp tender about 5 minutes Push to one side of saute pan
- Add chicken brown on both sides remove from skillet
- Add heavy whipping cream, chicken stock, water and pasta
- Simmer until thickens about 10 minutes
- Add spinach and parmesan Simmer 5 minutes more.....  
Enjoy!!!!