

Luxurious Chicken Mushroom Fettuccine in Parmesan Cream Sauce

When it comes to weeknight dinners that feel like a warm hug,



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 chicken breasts, boneless and skinless, sliced
- 2 tbsp olive oil
- 1 onion, chopped
- 3 garlic cloves, minced
- 2 cups mushrooms, sliced
- 1 cup chicken broth
- 1 cup heavy cream
- $\frac{1}{2}$ cup Parmesan cheese, grated
- 8 oz fettuccine pasta
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook fettuccine according to package directions until al dente. Drain and set aside.
- 2. Cook the Chicken:** In a large skillet, heat olive oil over medium heat. Add sliced chicken, season with salt and pepper, and cook until golden brown and fully cooked, about 5-6 minutes. Remove and set aside.
- 3. Saut  Onion and Garlic:** In the same pan, add a touch more oil if needed, then cook the onion and garlic until soft and fragrant, about 2-3 minutes.
- 4. Cook the Mushrooms:** Add mushrooms to the pan and saut  until tender and golden, about 5-6 minutes. Stir occasionally to develop flavor.
- 5. Make the Sauce:** Pour in the chicken broth and simmer for 2-3 minutes. Stir in the heavy cream and Parmesan cheese, then simmer gently for another 3-5 minutes, until the sauce thickens slightly.
- 6. Combine and Finish:** Return the cooked chicken and fettuccine to the pan. Toss everything together to coat in the creamy sauce. Cook for another 2 minutes, letting the flavors meld.
- 7. Garnish and Serve:** Serve hot, garnished with chopped fresh parsley. Enjoy that creamy, dreamy goodness!

SWAPS & NOTES

Pasta: Fettuccine is classic, but you can swap in penne, linguine, or even tagliatelle.

Mushrooms: Cremini, button, or baby bellas all work well.

Cream Substitute: For a lighter version, use half-and-half or evaporated milk, though the richness will be lessened.

Cheese Tip: Use freshly grated Parmesan for the smoothest sauce-it melts better than pre-shredded.

TIPS FOR SUCCESS

Cook pasta just to al dente so it doesn't get mushy when added back to the sauce.

Deglaze the pan with broth after cooking mushrooms to lift all the flavorful bits.

Stir sauce gently to avoid breaking the cream.

Don't skip the fresh parsley-it brightens the entire dish.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/luxurious-chicken-mushroom-fettuccine-in-parmesan-cream-sauce/>