

Creamy Chicken Mushroom Pasta with White Wine and Herbs

There's something magical about a bowl of



TIME
30 min

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INGREDIENTS

2 chicken breasts, sliced
1 tbsp olive oil
2 cups mushrooms, sliced
1 onion, chopped
2 garlic cloves, minced
½ cup white wine (optional)
1 cup heavy cream
8 oz spaghetti or penne pasta
½ cup grated Parmesan cheese
Salt and pepper, to taste
Fresh thyme or parsley, for garnish

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook spaghetti or penne until al dente. Drain and set aside.
- 2. Sear the Chicken:** Heat olive oil in a large skillet over medium heat. Add sliced chicken, season with salt and pepper, and cook until golden brown and cooked through. Remove and set aside.
- 3. Sauté the Aromatics:** In the same skillet, add onion and garlic. Cook for 2-3 minutes until softened and fragrant.
- 4. Cook the Mushrooms:** Add mushrooms and sauté for 5-7 minutes, until tender and browned.
- 5. Deglaze with Wine (Optional):** Pour in white wine, scraping the bottom of the pan to lift any browned bits. Simmer for 2 minutes until reduced by half.
- 6. Make the Sauce:** Stir in heavy cream and Parmesan cheese. Season with salt and pepper. Simmer for 3-5 minutes, until the sauce thickens slightly.
- 7. Combine and Serve:** Return the cooked chicken to the pan, along with the cooked pasta. Toss everything to coat in the creamy sauce. Warm through for another minute or two.
- 8. Garnish and Enjoy:** Serve immediately, garnished with fresh thyme or parsley.

SWAPS & NOTES

Pasta Choices : Penne, fettuccine, linguine, or tagliatelle all work great.

Cream Substitution : Use half-and-half for a lighter sauce, but reduce it slightly longer for thickness.

Sub with extra broth or water and a splash of lemon juice for brightness.

Add-Ins : Spinach, sun-dried tomatoes, or peas make great additions.

TIPS FOR SUCCESS

Cook pasta al dente so it holds its texture when tossed in the sauce.

Deglaze with wine or broth to bring out the rich, savory flavors in the pan.

Use fresh Parmesan for the creamiest, smoothest sauce.

If the sauce gets too thick, add a splash of reserved pasta water or broth to loosen.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-mushroom-pasta-with-white-wine-and-herbs/>