

Creamy Mushroom & Asparagus Chicken Penne Easy & Delicious

Get ready to indulge in a pasta dish that's truly comforting and incredibly delicious! This



TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 boneless, skinless chicken breasts, sliced
- 8 oz penne pasta
- 1 tbsp olive oil
- 1 cup mushrooms, sliced (cremini or button)
- 1 bunch asparagus, trimmed and cut into 1-inch pieces
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Swaps and Notes:

Chicken Breasts: Boneless, skinless chicken thighs can be used for an even juicier result; they hold up well to pan-cooking.

Penne Pasta: Penne is great for capturing the creamy sauce, but you can use other short pasta shapes like rigatoni, rotini, or even farfalle.

Mushrooms: Cremini (baby bella) mushrooms offer a deeper flavor, but white button mushrooms work well too.

Asparagus: Choose asparagus spears that are not too thin (which can overcook quickly) or too thick (which might need blanching before adding to the pan). You can also add other quick-cooking vegetables like chopped bell peppers or fresh spinach (add at the very end to wilt).

Garlic: Freshly minced garlic is crucial for the best aromatic flavor in the sauce.

Heavy Cream: This is essential for a rich, thick, and luxurious sauce. Do not substitute with milk or half-and-half, as the sauce may not thicken properly or could curdle.

Chicken Broth: Low-sodium chicken broth is recommended to control the salt content. Vegetable broth can be substituted.

Parmesan Cheese: Freshly grated Parmesan cheese will yield the best flavor and melt. Pre-grated cheese can be used in a pinch, but fresh is superior.

Seasoning: Always taste and adjust salt and pepper at the end. A pinch of onion powder or dried oregano could also be a nice addition to the sauce.

Fresh Parsley: Adds a beautiful pop of color and freshness for garnish.

DIRECTIONS

1. Let's get this cozy, creamy, and cheesy pasta dish cooked in your skillet!
2. **Cook : Penne Pasta:** Bring a large pot of salted water to a rolling boil. Add the 8 oz of penne pasta and cook according to package directions until it is al dente (cooked through but still slightly firm to the bite). Once cooked, drain the penne well and set it aside.
3. **Cook : Chicken:** While the pasta cooks, heat 1 tablespoon of olive oil in a large skillet over medium heat. Season the thinly sliced chicken breasts generously with salt and pepper. Add the chicken slices to the hot skillet and cook until they are golden brown and fully cooked through (no longer pink in the center), about 5-7 minutes per side. Use a meat thermometer to ensure the internal temperature reaches 165°F (74°C). Remove the cooked chicken from the skillet and set it aside on a plate.
4. **SautØ Veggies & Garlic:** In the same skillet (no need to clean it; those browned bits are flavor!), add the sliced mushrooms and 1-inch pieces of trimmed asparagus. SautØ for 5-7 minutes, stirring occasionally, until the mushrooms are softened and lightly browned, and the asparagus is tender-crisp. Add the minced garlic during the last minute of sautØing and cook until fragrant (about 30 seconds). Be careful not to burn the garlic.
5. **Create the : Creamy Sauce:** Pour in the 1 cup of heavy cream and 1/2 cup of chicken broth into the skillet with the sautØed vegetables. Stir everything to combine well. Bring the mixture to a gentle simmer over medium heat. Reduce the heat to low and let it

simmer for 3-4 minutes, stirring occasionally, allowing the sauce to thicken slightly.

6. **Add : Parmesan & Combine:** Stir the 1/2 cup of grated Parmesan cheese into the simmering sauce until it is completely melted and the sauce is thick, creamy, and smooth. Season the sauce with salt and pepper to taste.
7. **Add : Chicken & Pasta:** Return the cooked chicken (sliced if desired) to the skillet with the sauce. Add the cooked and drained penne pasta to the skillet as well. Toss everything gently but thoroughly until the chicken and pasta are fully coated in the creamy garlic Parmesan sauce. Cook for an additional 2 minutes, stirring, just to heat everything through and allow the flavors to meld completely.
8. **Garnish and : Serve:** Remove the skillet from heat. Garnish generously with fresh chopped parsley, if desired, for a pop of color and freshness. Serve hot and enjoy every bite of this cheesy, creamy comfort food!

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TIPS FOR SUCCESS

Al Dente Pasta: Cook the pasta just until al dente, as it will continue to cook slightly when combined with the hot sauce.

Don't Overcook Chicken: Thinly sliced chicken breasts cook quickly.

Remove them as soon as they are no longer pink to keep them juicy and tender.

Watch the Garlic: Garlic burns easily!

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

Original recipe: <https://chefmaniac.com/creamy-mushroom-asparagus-chicken-penne-easy-delicious/>