

## Rich and Creamy Chicken & Mushroom Pasta: Your New Go-To Comfort Meal

Rich and Creamy Chicken & Mushroom Pasta



**TIME**  
**5-7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 lb boneless, skinless chicken breasts or thighs, cut into 1-inch cubes
- 1/2 teaspoon salt (plus more for pasta water)
- 1/4 teaspoon black pepper
- 2 tablespoons unsalted butter
- 8 ounces fresh mushrooms (cremini or button), sliced
- 1/2 cup yellow onion, finely diced (or 1 small shallot, minced)
- 3 cloves garlic, minced
- 1/2 cup dry white wine (like Pinot Grigio or Sauvignon Blanc) or chicken broth
- 1 1/2 cups chicken broth (low sodium recommended)
- 1 1/2 cups heavy cream
- 1/2 cup grated Parmesan cheese, plus more for serving
- 12 ounces fettuccine or penne pasta
- 2 tablespoons fresh parsley, chopped, for garnish

### DIRECTIONS

1. Let's get this delicious and creamy pasta dish cooking!
2. Cook : Pasta: Bring a large pot of generously salted water to a rolling boil. Add the pasta and cook according to package directions until al dente. Drain, reserving about 1 cup of the starchy pasta cooking water.
3. Sear : Chicken: While the pasta cooks, heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the cubed chicken, seasoned with 1/2 teaspoon salt and 1/4 teaspoon black pepper. Cook for 5-7 minutes, stirring occasionally, until lightly browned and cooked through. Remove the chicken from the skillet and set aside.
4. Saut  Mushrooms & Aromatics: Add the unsalted butter to the same skillet. Reduce heat to medium. Add the sliced mushrooms and cook for 5-7 minutes, stirring occasionally, until they have released their liquid and are nicely browned. Add the diced onion (or shallot) and minced garlic. Cook for another 3-5 minutes until softened and fragrant.
5. Deglaze & : Simmer Sauce: Pour in the dry white wine or chicken broth, scraping up any browned bits from the bottom of the pan with a wooden spoon. Let it simmer for 2-3 minutes until slightly reduced.
6. Add : Cream & Cheese: Stir in the heavy cream and 1/2 cup of grated Parmesan cheese. Bring the sauce to a gentle simmer, stirring constantly, then reduce the heat to low. Continue to simmer gently for 5 minutes, allowing the sauce to thicken slightly.
7. Combine & : Finish: Add the cooked and drained pasta and the cooked chicken back into the skillet with the

sauce. Toss everything together using tongs until the pasta and chicken are fully coated in the creamy sauce. If the sauce seems too thick, add a splash or two of the reserved pasta cooking water until you reach your desired consistency.

8. **Serve & : Garnish:** Taste and adjust seasoning (salt, pepper) if needed. Ladle into bowls, garnish with fresh chopped parsley and extra grated Parmesan cheese. Serve hot.

## SWAPS & NOTES

The savory depth of the mushrooms, the tender texture of the chicken, and the way the rich, creamy sauce clings to every strand of pasta-it's just divine.

It's fantastic for a cozy weeknight meal, impressive enough for a dinner party, and appeals to almost everyone.

Plus, it comes together relatively quickly, making it a lifesaver for busy evenings when you still want a hearty, homemade meal.

The aroma filling your kitchen as it cooks is simply irresistible!

## TIPS FOR SUCCESS

**Sear Chicken Properly:** Browning the chicken adds a layer of flavor to the dish.

Don't overcrowd the pan; cook in batches if necessary.

**Brown Mushrooms Well:** Take the time to properly brown the mushrooms; this enhances their earthy flavor.

**Don't Overcook Pasta:** Cook pasta al dente, as it will continue to cook slightly when added to the hot sauce.

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

Original recipe: <https://chefmaniac.com/rich-and-creamy-chicken-mushroom-pasta-your-new-go-to-comfort-meal/>