

## Creamy Garlic Mushroom Chicken Pasta: The 35-Minute Comfort Meal You'll Crave

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**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Chicken:** If you don't have breasts, you can use boneless, skinless chicken thighs for an even richer flavor. Just be sure to slice them thin.

**Cream:** For a slightly healthier version, swap the heavy cream for half-and-half or even evaporated milk, but note that the sauce will be thinner.

**Mushrooms:** Don't skip the sautéing step! Getting the mushrooms golden is key to extracting their deep, earthy flavor.

**Herbs:** If you don't have Italian seasoning, a pinch of dried oregano and basil will work. Fresh thyme also adds a lovely layer of flavor.

#### ? Step-by-Step Instructions:

##### 1. Cook the Pasta:

Bring a large pot of salted water to a boil.

Add the pasta and cook according to package instructions until it is al dente (slightly firm to the bite).

Drain the pasta, reserving about 1/2 cup of the starchy pasta water (you might need it later to adjust the sauce consistency). Set the pasta aside.

##### 2. Cook the Chicken:

Season the chicken pieces generously with salt, pepper, garlic powder, and paprika.

Heat the olive oil and 1 tablespoon of butter in a large skillet (a 12-inch skillet works best) over medium-high heat.

Cook the chicken for 3-4 minutes per side until it is golden brown on the outside and cooked completely through (internal temperature of 165°F or 74°C).

Remove the cooked chicken from the skillet and set it aside on a plate.

### 3. Make the Creamy Mushroom Sauce:

Reduce the heat to medium. In the same skillet, melt the remaining 2 tablespoons of butter.

Add the sliced mushrooms and sauté for 5 minutes until they release their moisture, turn soft, and become a lovely golden color.

Add the minced garlic and cook for about 30 seconds, stirring constantly, until it becomes fragrant. Do not let the garlic burn.

Pour in the chicken broth and heavy cream. Bring the mixture to a gentle simmer.

Stir in the Parmesan cheese, salt, black pepper, Italian seasoning, and red pepper flakes (if using).

Simmer for 3-5 minutes, stirring occasionally, until the sauce thickens slightly and the cheese is fully melted and incorporated.

### 4. Combine Everything:

Add the cooked pasta and the reserved chicken back into the skillet with the sauce.

Toss everything gently until the pasta and chicken are fully coated in the creamy garlic mushroom sauce.

Simmer for 1-2 more minutes to heat everything through. If the sauce looks too thick, add a splash of the reserved pasta water until it reaches your desired consistency.

### 5. Serve & Enjoy:

Remove the skillet from the heat.

Garnish generously with fresh chopped parsley and a sprinkle of extra Parmesan cheese.

Serve immediately!

### ? Tips for Success:

**Don't Overcrowd the Pan:** When cooking the chicken, ensure it's in a single layer. If you have too many pieces, cook them in batches to ensure they brown nicely, which is essential for flavor.

**Fresh Garlic and Cheese are Key:** While garlic powder and pre-shredded cheese are convenient, the flavor payoff from using freshly minced garlic and grating your own block of Parmesan is immense in a simple sauce like this.

**Deglaze the Pan:** After removing the chicken, the little brown bits left in the pan are gold. When you add the cream and broth, make sure to scrape those bits up with a wooden spoon—that's where the deep flavor comes from!

Serving Suggestions and Pairings:

## DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil.
2. Add the pasta and cook according to package instructions until it is al dente (slightly firm to the bite).
3. Drain the pasta, reserving about 1/2 cup of the starchy pasta water (you might need it later to adjust the sauce consistency). Set the pasta aside.
4. Cook the Chicken: Season the chicken pieces generously with salt, pepper, garlic powder, and paprika.
5. Heat the olive oil and 1 tablespoon of butter in a large skillet (a 12-inch skillet works best) over medium-high heat.
6. Cook the chicken for 3-4 minutes per side until it is golden brown on the outside and cooked completely through (internal temperature of 165°F or 74°C).
7. Remove the cooked chicken from the skillet and set it aside on a plate.
8. Make the Creamy Mushroom Sauce: Reduce the heat to medium. In the same skillet, melt the remaining 2 tablespoons of butter.
9. Add the sliced mushrooms and sauté for 5 minutes until they release their moisture, turn soft, and become a lovely golden color.
10. Add the minced garlic and cook for about 30 seconds, stirring constantly, until it becomes fragrant. Do not let the garlic burn.
11. Pour in the chicken broth and heavy cream. Bring the mixture to a gentle simmer.
12. Stir in the : Parmesan cheese, salt, black pepper, Italian seasoning, and red pepper flakes (if using).

13. Simmer for 3-5 minutes, stirring occasionally, until the sauce thickens slightly and the cheese is fully melted and incorporated.
14. Combine Everything: Add the cooked pasta and the reserved chicken back into the skillet with the sauce.
15. Toss everything gently until the pasta and chicken are fully coated in the creamy garlic mushroom sauce.
16. Simmer for 1-2 more minutes to heat everything through. If the sauce looks too thick, add a splash of the reserved pasta water until it reaches your desired consistency.
17. Serve & Enjoy: Remove the skillet from the heat.
18. Garnish generously with fresh chopped parsley and a sprinkle of extra Parmesan cheese.
19. Serve immediately!
20. ? Tips for Success: Don't Overcrowd the Pan: When cooking the chicken, ensure it's in a single layer. If you have too many pieces, cook them in batches to ensure they brown nicely, which is essential for flavor.
21. Fresh : Garlic and Cheese are Key: While garlic powder and pre-shredded cheese are convenient, the flavor payoff from using freshly minced garlic and grating your own block of Parmesan is immense in a simple sauce like this.
22. Deglaze the : Pan: After removing the chicken, the little brown bits left in the pan are gold. When you add the cream and broth, make sure to scrape those bits up with a wooden spoon-that's where the deep flavor comes from!
23. Serving Suggestions and Pairings: This rich and creamy pasta dish pairs beautifully with sides that offer a contrasting texture and acidity to cut through the richness of the sauce.
24. Green : Salad: A simple side salad with a bright vinaigrette, like a lemon or balsamic dressing, is perfect. It offers a refreshing crunch that balances the creamy pasta. If you're looking for a chicken salad that skips the mayo, check out my recipe for A Light Tangy Chicken Salad I Actually Crave (and there's no mayo in sight).
25. Bread: You absolutely must serve this with a good slice of crusty bread or garlic bread for soaking up the extra sauce.

## SWAPS & NOTES

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**Mushrooms:** Don't skip the sautéing step!

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**Herbs:** If you don't have Italian seasoning, a pinch of dried oregano and basil will work.

## TIPS FOR SUCCESS

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Original recipe: <https://chefmaniac.com/creamy-garlic-mushroom-chicken-pasta-the-35-minute-comfort-meal-youll-crave/>