

The Ultimate Creamy Mushroom Chicken Fettuccine: A Restaurant-Quality Dinner at Home

Creamy Mushroom Chicken Fettuccine



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35 min

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INGREDIENTS

Fettuccine Pasta (12 oz): The wide ribbons are perfect for carrying heavy cream sauces.

Chicken Breasts (1 lb): Boneless and skinless, sliced into thin, bite-sized strips.

Cremini Mushrooms (2 cups): Also known as baby bellas, these offer a deeper flavor than white button mushrooms.

Heavy Cream (1 cup): The base for our decadent sauce.

Cream Cheese (1/2 cup): Softened; this is the "secret ingredient" for ultimate creaminess.

Parmesan Cheese (1/2 cup): Freshly grated is always best for melting.

Garlic (3 cloves): Minced fine to infuse the oil and cream.

Olive Oil (2 tbsp): For searing the chicken and mushrooms.

Seasonings: Dried thyme, salt, and black pepper.

Fresh Parsley: For that pop of color and freshness at the end.

Swaps and Notes:

The Pasta: If you don't have fettuccine, tagliatelle or even penne work great. For a faster comfort meal, you might even try the techniques used in my Instant Pot Lasagna.

The Protein: You can swap chicken breasts for chicken thighs if you prefer juicier meat.

The Veggies: Not a fan of mushrooms? Try adding sun-dried tomatoes or spinach instead.

Step-by-Step Instructions:

Boil the Pasta: Bring a large pot of salted water to a boil. Cook the fettuccine until al dente.

Reserve about half a cup of pasta water before draining-this is liquid gold if your sauce gets too thick!

Sear the Chicken: In a large skillet, heat olive oil over medium heat. Season your chicken strips with salt, pepper, and thyme. Cook until golden brown (about 6-8 minutes). Remove and set aside so it doesn't overcook.

SautØ the Mushrooms: In the same skillet (don't wash out those brown bits!), add the sliced mushrooms. Cook until they've released their moisture and turned golden. Stir in the garlic for the last minute.

Build the Sauce: Lower the heat. Pour in the heavy cream and whisk in the softened cream cheese and Parmesan. Stir constantly until the cheeses have melted and the sauce is smooth and simmering.

Combine: Toss the chicken and cooked pasta back into the skillet. Fold everything together until the noodles are fully coated. If it's too thick, add a splash of that reserved pasta water.

Garnish: Top with fresh parsley and an extra sprinkle of Parmesan.

Tips for Success:

Don't Overcrowd the Pan: When cooking the mushrooms, give them space. If the pan is too full, they will steam instead of browning.

Room Temp Cream Cheese: Make sure your cream cheese is soft before adding it to the skillet to avoid any tiny white lumps in your sauce.

Salt Your Water: The only chance you have to season the pasta itself is in the boiling water. Make it taste like the sea!

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 460 kcal

Fat: 28g

Carbohydrates: 32g

Protein: 22g

Storage and Leftover Tips:

More Recipes You Will Love:

These Chicken Enchiladas are my go-to for cozy, crowd-pleasing dinners

This Instant Pot Lasagna for fast comfort food

DIRECTIONS

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9. **Salt : Your Water:** The only chance you have to season the pasta itself is in the boiling water. Make it

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10. **Serving Suggestions and Pairings:** This pasta is quite rich, so I love serving it with a crisp green salad or roasted asparagus. If you are hosting a dinner party, start the meal with this Baked Brie Appetizer for a truly indulgent experience. For those who love a variety of handhelds alongside their main, these Easy Cheesy Chicken Sliders are always a hit with the kids.
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15. **Storage and Leftover Tips:** Store any leftovers in an airtight container in the refrigerator for up to 3 days. When reheating, the sauce may "break" or become dry. To fix this, add a tablespoon of milk or water before microwaving or heating on the stovetop to bring back that creamy consistency.
16. **More Recipes You Will Love:** If you enjoyed this cozy dinner, you have to try these other family favorites:
17. **These :** Chicken Enchiladas are my go-to for cozy, crowd-pleasing dinners
18. **This :** Instant Pot Lasagna for fast comfort food
19. **Final Thoughts:** I hope this Creamy Mushroom Chicken Fettuccine becomes a staple in your home like it has in mine. It's sophisticated enough for guests but simple enough for a tired Monday evening.
20. **Did you try this recipe?** I'd love to hear your thoughts! Leave a comment below, and don't forget to follow Chef Maniac on social media for more daily recipe inspiration. Happy cooking!

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

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