

Better Than a Bistro: Easy Creamy Chicken and Mushroom Linguine

Creamy Mushroom Chicken Pasta with a Tangy Drizzle



TIME
30 min

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INGREDIENTS

For the Pasta: 200g Linguine or Spaghetti: Use high-quality bronze-cut pasta if possible. 2 Liters Water: For boiling. 1 tsp Salt: To season the pasta water.:

DIRECTIONS

1. instructions). Drain and set aside.
2. SautØ Aromatics:
3. In a large skillet, heat the olive oil over medium heat. Add the chopped onion and garlic, sautØing until translucent and fragrant.
4. Brown the : Chicken:
5. Add the diced chicken to the skillet. Cook until the chicken is golden brown on all sides and cooked through.
6. Cook the : Mushrooms:
7. Stir in the sliced mushrooms. Cook for 5-7 minutes until they have released their moisture and turned deep brown.
8. Simmer the : Sauce:
9. Pour in the heavy cream, chicken broth, and : Dijon mustard. Let the mixture simmer gently for about 5 minutes until it begins to thicken.
10. Cheese and : Seasoning:
11. Stir in the grated : Parmesan cheese until melted and smooth. Season with salt and pepper to taste.
12. Toss the cooked pasta directly into the skillet with the sauce, or plate the pasta and spoon the creamy chicken mixture over the top.
13. The : Finish:
14. Drizzle with a small amount of ketchup or hot sauce, garnish with fresh parsley, and serve immediately.

SWAPS & NOTES

The Protein: If you aren't a fan of chicken, this sauce works beautifully with sliced turkey or even pan-seared tofu.

For a different take on chicken and cheese, you might also enjoy these easy cheesy chicken sliders.

Vegetable Boost: Feel free to stir in two cups of fresh baby spinach or half a cup of frozen peas during the last two minutes of simmering the sauce.

Dairy-Free: You can substitute the heavy cream with full-fat coconut milk or a cashew-based cream for a vegan-friendly sauce base.

TIPS FOR SUCCESS

Don't Overcook the Chicken: Small cubes of chicken cook very fast.

Remove them from the pan if they are done before the mushrooms, then add them back in at the end to keep them juicy.

Save Pasta Water: Before draining your pasta, scoop out a half-cup of the starchy water.

If your sauce becomes too thick, a splash of this water will make it creamy again.

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Original recipe: <https://chefmaniac.com/better-than-a-bistro-easy-creamy-chicken-and-mushroom-linguine/>