



Chicken & Mushroom Pasta
RECIPE

Chicken & Mushroom Pasta



Cooking time

20 mins

Preparation time

10 mins

Serves

3

When it comes to feel-good comfort food, there's nothing quicker or more satisfying than pasta. With Royco's Creamy Mushroom Pasta Sauce, you can have this delicious, no-fuss meal on the family table in just 30 minutes.

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Ingredients

- 2 chicken breasts
- 1 Tbsp (15ml) olive oil
- 1 tsp (5ml) garlic powder
- ½ tsp (2.5ml) salt
- ¼ tsp (1.25ml) black pepper
- ½ tsp (2.5ml) dried thyme
- 2 Tbsp (30ml) butter
- 250g mushrooms, quartered
- ½ cup (125ml) chicken stock
- 1 x 400g pouch Royco® Creamy Mushroom Pasta Sauce
- 300g pasta shapes of your choice
- grated Parmesan cheese, to garnish
- basil leaves or chopped fresh parsley, to garnish

Products used



Creamy Mushroom Pasta Sauce

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Developed for Royco by [@eatmee_recipes](#)

Method

1. 1.
Cube the chicken breasts, place them in a bowl and add the olive oil, garlic powder, salt, black pepper & dried thyme. Mix well.
2. 2.
Fry the chicken in a pan over a medium heat until golden and just cooked through. Remove from the pan and set aside on a plate.
3. 3.
In the same pan, melt the butter, then add the mushrooms. Fry until they become golden and tender. Try not to move them about too much: you want them caramelised on all sides.
4. 4.
Pour in the chicken stock, then stir in the Royco® Creamy Mushroom Pasta Sauce. If the stock is bubbling rapidly, lower the heat before you pour in the sauce, otherwise it may curdle.
5. 5.
Simmer for a few minutes, until thickened slightly.
6. 6.
Meanwhile, cook the pasta in salted boiling water until al dente. Retain 1 cup (250 ml) of the starchy pasta water before draining. The pasta water is optional, and may be added according to the desired consistency of your sauce.
7. 7
Add the cooked pasta and chicken to the sauce and stir.

8. 8

Allow to heat through, then serve topped with grated Parmesan and basil leaves or chopped fresh parsley.

Recipe Tags

[Pasta Sauce](#), [Pasta](#), [Chicken](#)

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Cooking time

30 mins

Preparation time

10 mins

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[Lamb Tray Tagine](#)

Cooking time

180 mins

Preparation time

20 mins

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Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

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Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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Bolognaise

Cooking time

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Chicken & Mushroom Phyllo Pie

Cooking time

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Preparation time

15 mins

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Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

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Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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