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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.

## 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

Developed for Royco by [@eatmee\\_recipes](#)

## Method

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. 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. 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. 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. Simmer for a few minutes, until thickened slightly.
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. Add the cooked pasta and chicken to the sauce and stir.
8. Allow to heat through, then serve topped with grated Parmesan and basil leaves or chopped fresh parsley.

## Recipe Tags

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

## Related Recipes



### [Creamy Chicken and Pasta Bake](#)

Cooking time

30 mins

Preparation time

20 mins



### [Macaroni Cheese with Tomato](#)

Cooking time

30 mins

Preparation time

10 mins



## **Lamb Tray Tagine**

Cooking time

180 mins

Preparation time

20 mins



## **Fiesta Mince Bowl**

Cooking time

40 mins

Preparation time

10 mins



## **Ham, Mushroom and Cheese Bake**

Cooking time

25 mins

Preparation time

10 mins



## **Butternut Risotto with Rocket and Feta**

Cooking time

25-30 mins

Preparation time

5 mins



## **Bolognese**

Cooking time

30 mins

Preparation time

10 mins



## **Chicken & Mushroom Phyllo Pie**

Cooking time

20 mins

Preparation time

15 mins



## **Penne with a Mediterranean Touch**

Cooking time

15 mins

Preparation time

15 mins



## **Lamb Ragu Lasagna**

Cooking time

35 mins

Preparation time

20 mins

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**Source URL:** <https://www.royco.co.za/recipes/chicken-mushroom-pasta>