



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
- 1/2 tsp (2.5ml) salt
- 1/4 tsp (1.25ml) black pepper
- 1/2 tsp (2.5ml) dried thyme
- 2 Tbsp (30ml) butter
- 250g mushrooms, quartered
- 1/2 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

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10 mins

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[**Lamb Tray Tagine**](#)

Cooking time

180 mins

Preparation time

20 mins

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Fiesta Mince Bowl

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40 mins

Preparation time

10 mins

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15 mins

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Preparation time

20 mins

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