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

Bolognaise

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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