



Easy Chicken Pasta Alfredo

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

A friend of mine got this recipe while traveling in Italy Chicken mushrooms and tortellini in rich cream sauce
Delicious Serve sprinkled with parsley and cheese

Ingredients

- - 1 (16 ounce) package refrigerated cheese tortellini - 1 tablespoon vegetable oil - 4 skinless
- boneless chicken breast halves
- cubed - 3 tablespoons butter - ½ pound sliced fresh mushrooms - 1 pinch garlic powder
- or to taste - 2 cups heavy whipping cream - ? cup grated Parmesan cheese - 3 tablespoons chopped fresh parsley - 1 teaspoon salt

Instructions

1. Bring a large pot of lightly salted water to a boil. Add tortellini. Cook
2. stirring occasionally
3. until tortellini float to the top and the filling is hot
4. about 5 minutes. Drain. Heat vegetable oil in a large skillet over medium heat; cook and stir chicken breast in hot oil until no longer pink in the center
5. about 10 minutes. Remove from heat. Melt butter in another skillet over medium heat; cook and stir mushrooms and garlic powder until mushrooms begin to soften
6. about 3 minutes. Stir heavy cream into mushrooms and bring to a boil. Reduce heat to medium-low and simmer until slightly thickened
7. about 3 minutes. Add Parmesan cheese
8. parsley
9. and salt. Continue to cook until cheese is melted
10. about 1 minute. Stir tortellini and chicken into mushroom-cream sauce. Simmer until heated through
11. about 2 minutes.