



Angel Chicken Pasta

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

This family favorite angel chicken recipe is full of flavor and easy to make with condensed soup and cream cheese. It's special enough to serve when you're entertaining guests. I usually double the recipe so we can have leftovers.

Ingredients

- 6 skinless
- boneless chicken breast halves - ¼ cup butter - 1 (.7 ounce) package dry Italian-style salad dressing mix - 1 (10.5 ounce) can condensed golden mushroom soup - ½ cup white wine - 4 ounces cream cheese with chives - 1 (16 ounce) package angel hair pasta

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Arrange chicken breasts in a single layer in a 9x13-inch baking dish. Melt butter in a large saucepan over low heat. Stir in dressing mix
2. then stir in condensed soup and wine. Add cream cheese; cook and stir
3. without boiling
4. until smooth and heated through. Pour over chicken. Bake in the preheated oven until chicken is no longer pink in the center and the juices run clear
5. about 1 hour. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). About 15 minutes before the chicken is finished
6. bring a large pot of lightly salted water to a rolling boil. Add angel hair pasta and cook
7. stirring occasionally
8. until tender yet firm to the bite
9. 4 to 5 minutes. Drain. Serve chicken and sauce over pasta.