



Pasta with Chicken and Mushroom Alfredo Sauce

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

We like this pasta with chicken and mushroom Alfredo sauce as is but you can tweak it any way you like by adding or taking away anything I sometimes add peas Serve with garlic or any good crusty bread Good stuff

Ingredients

- - cooking spray - 2 (6 ounce) skinless
- boneless chicken breast halves - 1 (16 ounce) package spaghetti - ½ cup salted butter - 2 cups sliced mushrooms - 1 medium onion
- chopped - 2 cloves garlic
- minced - 1 (8 ounce) package cream cheese
- softened - 2 cups heavy cream - salt and ground white pepper to taste - ¾ cup grated Parmigiano-Reggiano cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a baking pan with cooking spray
2. place chicken breasts in the pan
3. and cover with a lid or foil. Bake in the oven until no longer pink in the center and the juices run clear
4. about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the oven and shred with 2 forks. While the chicken is roasting
5. bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
6. stirring occasionally
7. until tender yet firm to the bite
8. about 12 minutes. Melt butter in a frying pan over medium heat. Add mushrooms and onion; saute until tender
9. 5 to 7 minutes. Add garlic and saute until fragrant
10. about 1 minute. Reduce heat to medium-low and add cream cheese; stir until melted. Whisk in heavy cream and season with salt and pepper. Add Parmigiano-Reggiano cheese
11. reduce heat to low
12. and simmer until all combined and creamy
13. about 3 minutes. Don't simmer for too long or over high heat; the sauce can break down and become curdled instead of creamy. Drain pasta and add to sauce with shredded chicken. Cook's Notes: Use any pasta you like.