

Creamy Chicken & Mushroom Penne



Recipe By FoodieBook

Ref: 237

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

800 ml Water
250 g Penne pasta dried
200 g Fresh mushrooms of choice chopped
4 Chicken thigh boneless skinless chopped to chunks
200 ml Double cream
80 g Parmesan cheese grated
1 Onion med chopped
100 ml White wine
1 Chick stock cube or gel pot
3 Garlic clove minced
1 tsp Basil dried
1 tsp Black pepper course ground
2 tbsp Olive oil

Garnish

sprinkle Fresh parsley chopped
sprinkle Parmesan cheese grated

Suggestion & Tips

You could use some pancetta/bacon either smoked or non smoked in at step 2 if you wish.

Method

Step 1 - Fry chicken chunks on a medium heat in a pan large enough to fit all of the ingredients later, when cooked, remove with a slotted spoon.

Step 2 - Add onion, garlic, mushrooms & dried basil, cook until onion is translucent, add wine & reduce by half.

Step 3 - Add water & stock bring to a simmer then add pasta & cook until the pasta is cooked to your taste (normally about 15 mins) giving pasta an occasional stir to stop it sticking, if it dries out too much add some water.

Step 4 - When pasta is cooked, add chicken chunks, take of the heat add Parmesan cheese & give a good mix & serve, sprinkle over some more Parmesan & freshly chopped parsley, eat soon after as the sauce will be absorbed.