

CHICKEN MUSHROOM FETTUCCHINE

Ingredients

2 teaspoons vegetable or canola oil

8 ounces boneless skinless chicken breasts

1 cup fresh sliced mushrooms

2 cloves garlic, minced

2 teaspoons all-purpose flour

1 cup chicken broth

1/2 cup evaporated milk

4 tablespoons whipped cream cheese

1 1/2 cups freshly grated parmesan cheese

freshly ground black pepper, to taste

2 cups hot cooked fettuccine

chopped fresh parsley, for garnish

Steps

Heat oil in skillet. Add chicken and cook 3 minutes on each side, or until tender and cooked through.

Remove chicken from pan, let it rest for a couple of minutes, then slice into small strips and set aside.

Add the mushrooms and garlic to the skillet; cook for 1 minute, stirring. Sprinkle with flour, stirring quickly. Stir in the broth and milk. Reduce heat and simmer 3 minutes, until mixture thickens- stirring occasionally. Stir in cheeses and pepper.

Return the chicken to the skillet; cook, stirring for about 2 minutes, until chicken warms up.

Arrange fettuccine on four plates. Top with chicken and sauce. Garnish with parsley.

Enjoy!!

source :recipegirl