



Creamy Chicken and Mushroom Pasta

30 min • Serves 4 • Easy • Italian



A quick, family-friendly gluten-free pasta dish that doesn't compromise on creaminess or flavour. Perfect for busy weeknights and great for leftovers. (Images are examples only)

Prep: 10 min

Cook: 20 min

Servings: 4

Difficulty: Easy

Cuisine: Italian

Ingredients

- 400g gluten-free pasta
- 2 chicken breasts, sliced
- 250g mushrooms, sliced
- 2 cloves garlic, minced
- 200ml double cream
- 50g grated parmesan
- Olive oil
- Salt & black pepper

Method

1. Cook pasta according to packet instructions. Reserve a cup of pasta water.
2. Heat oil in a large pan. Cook chicken until golden and cooked through. Remove and set aside.
3. In the same pan, sauté mushrooms until softened, then add garlic and cook briefly.
4. Return chicken to the pan, add cream and parmesan, and simmer gently.
5. Add drained pasta and a splash of pasta water to loosen the sauce. Season to taste and serve immediately.

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