



Creamy Chicken Pasta with Mushrooms

A hearty and warming dish you can put together in a flash

Serves: 4

Prepare: 10 Minutes

Cook: 50 Minutes

Difficulty: easy

Ingredients

- 500g [organic diced chicken breast](#)
- 300g fusilli pasta
- 100g mushrooms
- 400-450ml whole milk
- 20g butter
- 20g plain flour
- 80g mature cheese (grated), extra for topping
- 2tbsp olive oil
- salt

Method

1. Preheat the oven to 200°C
2. In a pan add the olive oil, mushrooms and diced chicken along with a pinch of salt, cook on a medium-high heat until the chicken is cooked through
3. For the cheese sauce, melt butter in a saucepan and stir in the flour. Cook for 1-2 minutes
4. Gradually add in the milk ensuring your stirring continuously
5. Reduce the heat and leave to simmer for 4-5 minutes
6. Add in the grated cheese, allowing this to completely melt into the mixture
7. Boil the pasta for 10-12 minutes
8. Combine the chicken and mushrooms with the pasta and pour over the cheese sauce. Serve with a sprinkling of cheese on top