One pot chicken mushroom pasta



Consejo del chef

Garnish with chopped parsley and serve.

Raciones para 2

- ❏ Extra virgin olive oil
- ❏ **4** Boneless chicken thighs
- ❏ **2** Shallots
- ❏ **1** Clove of garlic
- ❏ **200 gr** Shiitake
- ❏ **250 gr** Pasta
- ❏ **130 ml** White wine
- ❏ Salt
- ❏ Pepper
- ❏ **1 l** Chicken or vegetables stock
- ❏ Parmesan cheese
- ❏ Parsley

1. Chop the garlic and shallots finely, slice the mushrooms, and dice the chicken.
2. Heat the olive oil in a pan and stir fry the garlic and the shallots until tender. Then add the mushrooms and cook until the rim is golden brown. Pour white wine and reduce.
3. Meanwhile, heat oil over high heat on a griddle and seal the chicken when the surface is very hot. Set aside.
4. When the mushrooms are done, add 1/3 of the stock and stir, just like risotto.When the liquid evaporates almost completely, add 1/3 more and repeat until the stock is gone. Cook the pasta and make a creamy mixture.
5. When there are five minutes left for the pasta, add the chicken, stir, and continue cooking until the chicken and pasta are ready. Turn off the heat, grate the parmesan cheese to taste, and stir until the sauce is well combined.

Chef's Notes

https://cookinglovers.teka.com/en/receta/one-pot-pasta-pollo/