



FUSTINI'S[®]

Creamy Chicken and Pasta

Ingredients

- 4 5-ounce chicken breasts, boneless, skinless
- 4 tablespoons [Fustini's Herbs de Provence olive oil](#), divided
- 4 tablespoons [Fustini's Organic Tuscan Spice blend](#), divided
- 1/2 cup carrot, julienned
- 1/2 cup celery, sliced
- 1 cup mushrooms, sliced
- 1 cup pearl onion, peeled
- 1 cup white wine
- 1 1/2 cup chicken broth
- salt and pepper to taste
- 3 tablespoons flour
- 1 cup evaporated milk
- 2 teaspoons [Fustini's 12 Year White balsamic](#)
- fresh parsley, chopped
- 1 pound cooked pasta

Directions

Step 1.

In a large skillet, heat 2 tablespoons olive oil on medium-high. Season chicken breasts with 2 tablespoons of the Organic Tuscan Spice blend, add to heated pan and sear, serving side down first, about 2 minutes. Turn and brown the other side and remove from pan. Add remaining olive oil to the same pan along with onion, carrot, celery, mushrooms and pearl onion. Sauté for 3-5 minutes until onions are translucent and starting to brown. Remove from pan. To the same pan add wine, chicken broth and remaining seasoning. Simmer and reduce liquid by 1/2.

Step 2.

In a small bowl, combine flour and milk, whisking until smooth. Slowly whisk milk mixture into the pan. Bring to a boil until the mixture thickens. Reduce heat and add the chicken back to the pan to simmer for 5 minutes or until internal temperature approaches 165. Add in vegetables and continue cooking until heated through and chicken is fully cooked at 165.

Spoon over cooked pasta and garnish with fresh parsley.