

Chicken and Mushroom Pasta



Throw it in the slow cooker and have an elegant dinner ready when you get home!

Ingredients:

4 boneless, skinless chicken breasts
½ tsp. salt
1/2 tsp. freshly ground black pepper
1 clove garlic, minced, or 1/4 tsp. garlic powder
12 ounces white or Cremini mushrooms, sliced
½ cup chicken broth
½ cup dry white wine (may substitute chicken broth)
½ cup half and half, warmed
¼ cup cornstarch
1 Tbsp. Dijon mustard, optional
4-5 cups cooked egg noodles or fusilli

Directions:

Grease slow cooker with cooking spray. Sprinkle chicken with salt and pepper and place in slow cooker. Add garlic, mushrooms, chicken broth and white wine, if using. Cook for 5 - 6 hours on low. Remove chicken from slow cooker, cover and set aside. In a small bowl whisk together half and half, cornstarch and mustard. Add to slow cooker, increase heat to high and cook for another 30 minutes until sauce thickens. Salt and pepper, if needed. Add chicken back to slow cooker to warm up and serve over hot noodles. Serves 4-5.