

 **Prep:** 20 minutes
 **Cook:** 25 minutes
 **Servings:** 4

Creamy Tuscan Chicken and Mushrooms

INGREDIENTS

2 Tbsp olive oil
1 lb boneless, skinless chicken breast, *cut into 1-inch pieces*
1 can (3.5 oz) sliced mushrooms
1 can (10.75 oz) mushroom soup
½ cup chicken broth
1 cup milk
1 tsp garlic powder
1 can (~15 oz) Cannellini Beans, any variety, or Great Northern Beans, any variety, *drained*
4 oz cream cheese, *softened*
White or black pepper
16 oz linguine or fettucine noodles, *cooked*
¼ cup shredded Parmesan cheese

DIRECTIONS

1. Heat oil in 10-inch skillet over medium-high heat. Add chicken breast pieces; brown slightly. Stir in mushrooms; cook 2 minutes. Transfer mixture to plate.
2. Add soup, broth, milk, garlic powder and beans to skillet; simmer for 2 minutes. Stir in cream cheese and season with pepper to taste.
3. Return mushrooms and chicken (and any juices) to skillet. Cook 15 minutes.
4. Pour ingredients over linguine.
5. Serve topped with cheese.

Nutrition Analysis, per serving

Calories 827

Total Fat 30g

Saturated Fat 10g

Carbohydrate 87g

Fiber 4g

Sugar 5g

Protein 50g

Sodium 1015mg

(44% DV)

