

## Chicken Pecan Pasta

### Ingredients:

- 6 Boneless Skinless Chicken Breasts
- $\frac{3}{4}$  cup chopped onion
- 2 minced garlic cloves
- 2 cups sliced button mushrooms
- $\frac{1}{2}$  stick butter (DO NOT use margarine)
- 2 tbsp flour
- 1  $\frac{3}{4}$  cups half and half
- 2 tbsp chicken bouillon powder, dissolved in 2 cups water
- $\frac{3}{4}$  cup grated Parmesan cheese
- 4 oz softened cream cheese
- 8 oz Angel Hair Pasta, broken up
- 1 cup chopped pecans

Method: Cook the chicken on top of the stove in a little butter, or in the oven until done. Cool, and chop into bite sized pieces. In a large skillet, melt the butter, then cook the onion, garlic, and mushrooms over medium heat until the onions are softened, and the mushrooms have released all their juices. Stir in the flour and blend well. Cook for a couple of minutes to cook the flour, then slowly stir in the half and half and bouillon, mixing carefully to take out any lumps. Cook until thickened, then stir in the cream cheese, parmesan, and chicken. Turn off the heat, and cook the pasta in a separate pot until done al dente. Drain the pasta and stir the chicken mixture into it. Tip the complete mixture into a greased casserole dish. Bake at 350 until heated through, and sprinkle with the pecans just prior to serving.