

# One Pot Spinach Chicken Pasta

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This meal only requires one pot and is so simple to make! It is loaded with yummy ingredients and has such a delicious flavor!

Ingredients

- 4 Tablespoons vegetable oil
- 3 boneless skinless chicken breasts, cut into bite size pieces
- 16 ounces sliced mushrooms
- 4 garlic cloves
- 2 cups pasta, I like cellentani pasta
- 4 cups water
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 Tablespoons basil
- 3 cups chopped spinach
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- ¼ cup fresh Parmesan cheese for garnish



1. In a large sauce pan over medium heat, heat oil. Once oil is heated, add chicken and cook chicken over medium high heat for about six minutes until almost done.
2. Add mushrooms and garlic and cook for another 4 minutes until mushrooms are tender.
3. Add pasta, water, salt, pepper and basil. Bring to a boil and cook until pasta is tender about 10 to 13 minutes. Water should be almost gone.
4. Add spinach, cream and grated Parmesan and bring to simmer.
5. Serve immediately.
6. Garnish with fresh Parmesan.