

Keepsake Candles

263 Co Rd 3022,
Bartlesville, OK
(918) 336-0351

Wednesday Morning's at 8:20 on KRIG 104.9 FM

Mushroom Pasta

Chicken:

4 to 5 Chicken Breast

8 cups water

2 T. Chicken Bouillon

Salt & Pepper to taste

1 T. Parsley flakes

1 tsp. Garlic Powder

1tsp. Onion Powder

Sauce:

1 pkg. Oyster Mushrooms

1 pkg. Shiitake Mushrooms

1 pkg. Hon-Shimeii (can use Button or Portobello)

2 T. Butter or Olive Oil

Pasta:

1 pkg. Bow Tie Pasta

Chicken Stock (reserved from Chicken)

Reserve ½ cup of liquid for sauce

Directions: Boil chicken until almost done. Remove chicken from liquid. Bring to a boil and add pasta. Cook as directed. Shred chicken. Meanwhile add the mushrooms to a skillet with the butter. Salt and Pepper to taste. Cook until tender. Add ½ cup of stock and ½ cup of heavy cream. Let simmer until thicken. Drain Pasta and toss with sauce.

Optional – Add asparagus or spinach. Mix up the mushroom to whatever you like



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