

* Exported from MasterCook Mac *

Skillet Chicken Pasta

Recipe By : Cooking Light
Serving Size : 1 Preparation Time :0:00
Categories : Pasta

Amount	Measure	Ingredient -- Preparation Method
1	package	Linguine
1	pound	chicken thighs
1/4	teaspoon	seasoned salt
1/8	teaspoon	black pepper
1	tablespoon	butter
1	cup	mushroom -- sliced
1/2	cup	onion -- sliced
1/2	cup	dry sherry
1	cup	chicken broth
1/2	cup	cream cheese

Cook pasta. While pasta cooks sprinkle chicken with salt and pepper. Melt butter in skillet and add chicken, mushrooms, and onion. Saute seven minutes or until chicken is done. Remove from pan, keep warm. Add sherry to pan, scraping to loosen browned bits. stir in broth and cheese, bring to a boil. Reduce heat, and simmer until cheese melts, about three minutes, stirring constantly. Return chicken mixture to pan, and cook until thoroughly heated. Serve over pasta.
