

# Chicken Divine



PREPARATION TIME

15 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

asparagus



Choose a firm, tightly formed bunch of celery with crisp green leaves. Wash celery and trim the base just before using.

The stalks stay fresher longer if they are still attached to the base.

## SHOPPING LIST

- chicken breasts • mushrooms
- cream cheese • celery
- chicken broth or white wine

## ON HAND

- butter • milk • onion • pepper
- dried basil • dried thyme
- egg noodles

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## INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 2 tablespoons butter or margarine
- 1½ cups sliced mushrooms (4 ounces)
- 1 cup chopped celery (2 medium stalks)
- ½ onion, thinly sliced
- ½ teaspoon pepper
- ½ teaspoon dried basil
- ⅛ teaspoon dried thyme
- 4 tablespoons chicken broth or dry white wine, divided
- ⅓ cup milk
- 8 ounces cream cheese, cubed
- 8 ounces wide egg noodles, cooked

SERVES 6

**COOKIN'**  
*Express*

• An 8-ounce container of whipped cream cheese may be used instead of cooking the sauce. Omit the milk, mix the cream cheese with 2 tablespoons broth and spoon over the hot chicken mixture and noodles.

## Make Ahead

Cook the chicken with the vegetables up to 2 days ahead. Reheat in the microwave for 6 minutes on MEDIUM. Prepare sauce while chicken heats. Serve with noodles.

## ♦ VARIATION

*Another type of "white" meat, such as turkey or pork, will also work in this recipe. Top with ¼ cup grated Parmesan cheese.*

**1** Cut chicken into bite-size chunks. Melt butter in a large skillet over medium heat. Add chicken, mushrooms, celery and onion. Sauté mixture until chicken is opaque, about 3 minutes.



**2** Add pepper, basil and thyme to skillet. Reduce heat. Simmer, covered, for 5 minutes. Add 2 tablespoons chicken broth. Simmer, stirring occasionally, for 5 minutes longer.

**3** Combine remaining chicken broth, milk, and cream cheese in a small heavy saucepan. Cook over low heat, stirring continually, until mixture is smooth and creamy, about 5 minutes.



**4** Spread cooked noodles on a serving platter. Place chicken mixture over noodles. Spoon cream sauce over top.