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## CREAMY DIJON CHICKEN WITH PASTA

3 Tbsp. butter, divided

1 large or two small boneless, skinless chicken breasts, cubed

2 tsp. **The Ultimate Chicken Seasoning Blend**

1 Tbsp. **Oh! So Garlic**

1 Tbsp. **Oh! So Onion**

10 mushrooms, cleaned and sliced

½ brick (125 g) cream cheese

¼ cup milk

¼ cup white wine or chicken stock

1 packet **Creamy Dijon Herb Dip & Cheeseball Mix**

½ cup Parmesan cheese

1 pkg. of your favourite pasta

Chopped parsley for garnish

While chicken is cooking, prepare the pasta according to package directions. Heat 2 tablespoon butter in a skillet over medium heat. Add chicken and seasonings to pan; cook 3 minutes. Flip chicken pieces to cook on other side. Cook for another 3 minutes. Remove and set aside. To the same pan add 1 tablespoon butter and mushrooms, cook for 5-7 minutes until mushrooms start to turn golden. Remove mushrooms and set aside. In the same pan add cream cheese, milk, dip mix and wine. Reduce heat to simmer for about 5 minutes, stirring occasionally. Stir in Parmesan cheese, cooked chicken and mushrooms. Mix well and simmer for a few minutes. Serve immediately, over cooked noodles. (Cook until chicken reaches an internal temperature of 165°F)



• **The Ultimate Chicken Seasoning Blend**  
• **Oh! So Garlic**

• **Oh! So Onion**  
• **Creamy Dijon Herb Dip & Cheeseball Mix**