

Instant Pot Creamy Chicken Marsala Pasta

by [Jeffrey](#) | Jan 21, 2018

Ingredients

- 2 tbsp (1/4 stick) of salted butter
- 1 large (or 2 small) shallot(s), diced
- 8 oz of Baby Bella mushrooms, sliced (you can double these, and if you do, add in another 2 tbsp of butter)
- 1-1.5 lbs of chicken breast, diced into chunks
- 1 tbsp of crushed garlic
- 2.5 cups of garlic or chicken broth (I used 1 tbsp of [Garlic Better Than Bouillon](#) + 2.5 cups of water)
- 1.5 cups of Marsala wine (either sweet or cooking wine)
- 7.5 oz jar of sun-dried tomatoes + 2 tsp of the oil from the jar
- 1 lb (1 box) of Farfalle
- 1/4 cup of heavy cream or half & half
- 1 cup of grated Parmesan cheese, plus more for topping if desired

Want more mushrooms? Double them and add in another 2 tbsp of butter when sautéing them!

This makes the perfect amount of sauce. BUT if you want it super saucy, simply add in another another 1/2 cup of the broth before cooking and then another 1/4 cup of heavy cream and another 1/2 cup of Parmesan!

Instructions

1. Add the butter to the [Instant Pot](#). Hit “Sauté” and “Adjust” so it’s on the “More” or “High” setting and wait until the butter has melted and it bubbles
2. Add the shallots and mushrooms and cook for 3-5 minutes, until the mushrooms have softened and browned a bit
3. Then, add the chicken and the 2 tsp of oil from the sun-dried tomatoes (but NOT the tomatoes themselves) and cook for another 2-3 minutes until the chicken is lightly white in color (but not fully cooked)
4. Toss in the garlic and cook for 1 more minute and then add in the Marsala wine and let simmer for 1 minute more. Deglaze (scrape) the bottom of the pot while doing so
5. Add in the broth and stir together well
6. Pour in the Farfalle so it’s laying on top of the broth, gently smoothing and pushing it down with a spatula so it’s submerged, but DO NOT stir it with the rest of the broth. (It’s okay if some of the Farfalle is peaking above the water)
7. Secure the lid and hit “Manual” or “Pressure Cook” High Pressure for 6 minutes. Quick release when done and give it all a good stir
8. Stir in the sun-dried tomatoes, heavy cream and parmesan. Let sit for about 5 minutes, stirring occasionally and it will thicken up into an incredible sauce, coating all the pasta perfectly
9. Transfer to a serving bowl, plate it up and sprinkle any extra Parmesan cheese if desired (**Note:** I think the sauce amount is perfect as is, but if you want it super saucy and if you wish to add more mushrooms, see the “Jeffrey Sez” section of the recipe)

10. Enjoy!

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