

**Yield:** 3 Servings **Author:** Pressure's On

## **Creamy Italian Chicken and Penne**

Quick and satisfying Cream Chicken and Penne. It's one of our most popular recipes and for good reason! The sauce is creamy and light with tender chicken and perfect pasta.

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prep time: 5 MINS    cook time: 15 MINS    total time: 20 mins

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### **ingredients:**

- 1lb (or more) uncooked chicken breast, sliced 1/4"
- 2 cups penne (only the 10-12 minute cooking kind, quicker cooking pasta will be soft)
- 1 14.5oz can fire roasted tomatoes + 3/4 can of chicken stock (or water)
- 2 tablespoons tomato paste
- 1 tablespoon basil
- 1 teaspoon oregano
- 1/4 teaspoon red pepper flakes
- pinch of salt and pepper
- 1 tablespoon olive oil (for flavor)
- 2 cloves of garlic, chopped
- 1 medium onion, diced
- 3 oz cream cheese
- 1/2 cup Parmesan cheese

### **instructions**

1. In your pressure cooker, add everything but the cream cheese and Parmesan, give a good stir, and push the pasta down so it's submerged in the liquid. Close lid and set on manual for 7 minutes. When your timer goes off, allow for 5 minutes of NPR then quick release.
2. Add the remaining ingredients (cream cheese and Parmesan) and stir until you have a thickened sauce. (About one minute)
3. I topped mine with a little more fresh grated Parmesan, parsley, and cracked pepper.

### **notes**

Use only 10-12 minute penne. Anything under 10 minutes will come out too soft. You can sub penne for any other longer cooking pasta like Orquette, F:

<http://www.pressureson.net/2017/02/creamy-italian-chicken-with-penne.html>