**Sauteed Chicken, Mushroom, & Pea Penne**  
\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
*This recipe makes use of Riverside’s farm-fresh peas.*



**Ingredients**

* 12 oz. penne pasta
* 1 c. fresh or frozen or fresh **peas**
* 3 tbsp. olive oil, divided
* 1 lb. boneless, skinless chicken thighs, cut into 1" strips
* kosher salt
* Freshly ground black pepper
* 8 oz. cremini or button mushrooms, trimmed and quartered
* 3 oz. freshly grated Parmesan, plus additional for serving

**Directions**

1. In a large pot of salted boiling water, cook pasta according to package directions. One minute before the pasta is finished cooking, add peas. Drain, reserving 1 cup pasta water, and return to pot.
2. Meanwhile, cook chicken. In a large nonstick skillet over medium-high heat, heat 2 tablespoons oil. Add chicken and season generously with salt and pepper. Cook, turning once, until cooked through, 6 to 8 minutes, then transfer to a plate.
3. Heat remaining tablespoon of oil. Add mushrooms and season with salt and pepper. Cook, stirring occasionally, until golden brown and cooked through, 3 to 4 minutes.
4. Add chicken, mushrooms, Parmesan, and ½ cup pasta water to pasta and toss to combine. (Add more water to achieve desired consistency, if necessary.) Serve immediately with extra Parmesan.

Yield: 4 servings  
Source: [delish.com](https://www.delish.com/cooking/recipe-ideas/recipes/a42611/sauteed-chicken-mushroom-and-pea-penne-pasta/)

