Cheesy Chicken, Asparagus, Bacon and Mushroom Shells

ONE PAN, WITH AN INCREDIBLY CREAMY WHITE CHEESE SAUCE! THIS IS A QUICK AND EASY MEAL THAT WILL BECOME A NEW FAMILY FAVORITE!

INGREDIENTS:

- 10 ounces shells
- 5-6 slices bacon
- 1 pound or bunch of asparagus
- 1 cup sliced mushrooms
- 3 tablespoons butter
- 2 tablespoons olive oil
- 1 teaspoon minced garlic
- 2 cups heavy cream
- ¼ teaspoon white pepper
- 3 teaspoons dried parsley
- ½ cup grated parmesan cheese
- 1 cup grated mozzarella cheese
- 1 and ½ cups prepared rotisserie chicken, shredded or chopped

Optional: additional parmesan cheese for topping, fresh parsley, red pepper flakes

INSTRUCTIONS

1. Cook the shells according to package directions. Drain and set aside.
2. Meanwhile, chop the (uncooked) bacon into small pieces.
3. Trim the ends of the asparagus and cut into 2 inch pieces.
4. Add the bacon pieces to a skillet and cook for 3-4 minutes over medium high heat.
5. Add the asparagus and mushrooms and continue to cook until the veggies are crisp tender and bacon is cooked through. (For crispier bacon, cook the bacon alone for longer without adding in the veggies).
6. In the same pot you used to cook the shells in (saving dishes!), place the heat at medium low and add in the butter and olive oil.
7. When the butter is melted add in the garlic, heavy cream, and white pepper. Bring the mixture to a simmer stirring frequently.
8. Add in the Parmesan cheese and dried parsley.
9. Simmer the sauce for about 9-11 minutes or until the sauce is smooth and thickened.
10. When the sauce has become thickened, add in the grated mozzarella cheese and stir constantly until smooth.
11. Add the cooked pasta and shredded rotisserie chicken to the bacon and asparagus skillet.
12. Pour the cream sauce over and toss to combine. If needed thin the cream mixture with a little milk.
13. Add fresh parsley, red pepper flakes, and additional parmesan as desired. Enjoy imediately.

(Our thanks to "TheRecipeCritic,com" for this recipe!)