



CAMPANELLE WITH CHICKEN IN CREAMY MUSHROOM-MADEIRA SAUCE

SERVES 4 TOTAL TIME: 35 MINUTES

You can substitute any tubular pasta for the campanelle to capture the lush and creamy yet deeply savory sauce in this dish.

1. Bring 2 quarts water to boil in large saucepan. Add **12 ounces campanelle** and **1 ½ teaspoons table salt** and cook, stirring often, until al dente. Reserve ½ cup cooking water, then drain pasta and return it to pot.

2. Meanwhile, melt **1 tablespoon unsalted butter** in 12-inch skillet over medium-high heat. Add **1 pound boneless, skinless chicken breasts, trimmed and sliced crosswise ¼ inch thick**; **½ teaspoon table salt**; and **¼ teaspoon pepper** and cook until chicken is cooked through, about 3 minutes. Transfer to bowl.

3. Add **8 ounces cremini mushrooms, trimmed and sliced thin**, to skillet and cook until beginning to brown, about 2 minutes. Add **1 finely chopped large red onion**, **3 tablespoons unsalted butter**, and **1 teaspoon table salt** and cook, stirring frequently, until onions begin to brown, about 10 minutes. Add **3 minced garlic cloves** and cook until fragrant, about 30 seconds. Stir in **1 cup Madeira** and **½ teaspoon table salt**, scraping up any browned bits, and bring to simmer. Reduce heat to medium and simmer until reduced by half, about 3 minutes. Stir in chicken, **½ cup sour cream**, and **2 tablespoons chopped parsley** and cook to heat chicken through, about 1 minute.

4. Add to pasta and toss to combine. Adjust consistency with reserved cooking water as needed. Garnish with **chopped parsley**. Serve. —D.Y.

UMAMI TRIFECTA Besides featuring woodsy, sweet, and slightly acidic notes, Madeira is a source of umami flavor, which we bolster by browning mushrooms and onions for the sauce.