Creamy Chicken Pasta

9 ounces orecchiette pasta

12 ounces boneless, skinless chicken breasts, cut into bite-sized pieces

3/4 teaspoon salt

3/4 teaspoon pepper

1 cup chicken stock

2 Tablespoons flour

1/2 cup half and half

1/3 cup mascarpone cheese

1/4 cup parsley, fresh

1/2 cup onion, chopped

1 teaspoon garlic, minced

1 teaspoon fresh thyme

8 ounces chopped mushrooms

3 Tablespoons red wine vinegar

1/2 teaspoon Dijon mustard

Cook pasta according to directions.

Heat skillet and coat with cooking spray.

Sprinkle chicken with salt and pepper and add to pan.

Saute until browned.

Combine 1/4 cup stock and flour.

Add flour mixture to chicken along with remaining 3/4 cup stock and half and half.

Bring to a boil and cook 2 minutes.   Remove from heat and stir in mascarpone.

In another skillet cook onions, garlic, thyme and mushrooms for 5 minutes.

Stir in vinegar and mustard.  Add to chicken mixture along with pasta.

Sprinkle with parsley.