TRADITIONS
COMMUNITIES

CHICKEN ALFREDO OVER FETTUCCINE

PASTA INGREDIENTS

- 1/4 lb. fettuccine noodles, dry
- 1 gallon water
- 1/2 TBS salt for water
- 1/2 TBS olive oil for water

CHICKEN INGREDIENTS

- 3/4 lb. boneless, skinless chicken breast
- 1/8 tsp salt for chicken
- 1/4 tsp pepper for chicken

SAUCE INGREDIENTS

- 2 TBS butter
- 1/2 tsp chopped garlic
- 1/4 cup alfredo sauce mix
- 1/2 cup milk
- 1/2 cup heavy whipping cream
- 1 TBS grated parmesean cheese
- 1/8 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic power

GARNISH INGREDIENTS

- 1 tsp parmesean cheese
- 1/2 tsp chopped parsley

DIRECTIONS

1. Boil 1 gallon of water with salt and olive oil.
2. Add pasta and cook for 10 to 12 minutes until al dente.
3. Drain pasta.
4. Season both sides of chicken with salt and pepper and cook until you have reached an internal temperature of 165°.
5. In a sauce pot, add butter and melt.
6. Add garlic and cook for 30 seconds.
7. Add remaining ingredients for sauce and bring to a simmer to thicken.
8. Add 3/4 of prepared sauce to the cooked pasta and mix.
9. Slice or dice your cooked chicken.
10. Place pasta on a plate and top with cut chicken.
11. Cover chicken with the remaining sauce.
12. Garnish with parmesean cheese and parsley.
13. **ENJOY!**