

Chicken – Fettuccine Alfredo

Makes 8 servings

Mom's creamy Chicken Fettuccine Alfredo has been a family favorite for years! Classic Chicken Alfredo is a feel-good comfort food - so creamy but light!

Ingredient	US	Non-US
Chicken breast	2 pounds	907 grams
Fettuccine Pasta, uncooked	¾ pounds	340 grams
White mushrooms, thickly sliced	1 pound	450 grams
Onion, white, finely chopped	1	1
Garlic cloves, minced	3	3
Half and half	3 ½ cups	850 ml
Parsley, finely chopped	¼ cups	15 grams
Salt	1 teaspoon	1 teaspoon
Black Pepper	¼ teaspoon	¼ teaspoon
Olive oil	3 tablespoons	3 tablespoons
Butter	1 tablespoon	1 tablespoon

Cooking Instructions:

1. Cook fettuccini in a pot of salted water (4 quarts water, 1 Tbsp salt) according to package instructions then drain and set aside.
2. Meanwhile, slice chicken into strips and season all over with salt and pepper. In a large skillet, heat 2 Tbsp olive oil over medium/high heat and sauté chicken until lightly golden and cooked through (5 min). Remove chicken from the pan and cover to keep warm.
3. In the same pan over medium/high, heat 1 Tbsp olive oil and 1 Tbsp of butter. Add onion and sauté 3 min until soft. Add sliced mushrooms and sauté until soft (5-7 min), stirring frequently. Add garlic and sauté 30 seconds, stirring constantly.
4. Add half-n-half and simmer over medium/high heat 8-10 min, or until beginning to thicken. Add chicken back to the pan, add 1/4 cup parsley and season sauce to taste (1/2 to 1 tsp salt and 1/4 tsp pepper).
5. Add cooked pasta and stir to combine. Heat another minute until warmed through then turn off the heat, cover and let rest 10-15 minutes then stir and serve garnished with parsley.