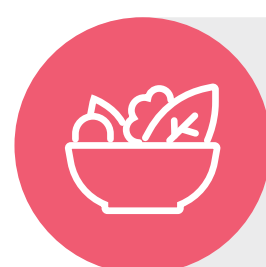




## Recipe

# Chicken Alfredo



## INGREDIENTS

### To marinate the chicken

1. Chicken (breasts/thighs).
2. Salt and pepper.

### Aromatics (to be finely chopped/pounded)

3. 3 cloves of garlic, minced.

### Everything else

4. Olive oil.
5. Chicken broth.
6. Milk.
7. Fettuccine (preferred pasta type).
8. Parmesan.
9. Heavy cream.
10. Parsley.



## STEPS

1. Season chicken with salt and pepper.
2. In a large skillet over medium-high heat, heat oil.
3. Add chicken and cook, turning occasionally until golden brown.
4. Transfer chicken to a cutting board. Let it rest for 10 minutes then slice.
5. Add garlic, broth, and milk to the skillet; season with salt and pepper. Bring to a simmer over medium heat.
6. Add fettuccine and cook, stirring frequently until sauce is slightly reduced, about 3 minutes. Continue to cook, tossing occasionally, until pasta is al dente, 8 to 10 minutes more.
7. Stir in parmesan and cream until combined and smooth. Bring to a simmer and continue to cook, tossing occasionally until sauce is thickened, about 3 minutes more.
8. Remove from heat and stir in sliced chicken. Top with parsley.

