



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.

