Fettuccine Alfredo with Chicken



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Recipe by: Laura Vitale

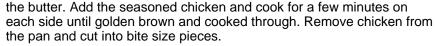
Serves 2

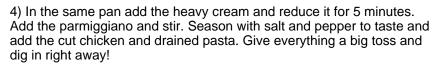
Prep Time: minutes Cook Time: minutes

Ingredients

- 8 oz Fettuccine
- __2 Thin Pieces of Chicken Cutlets
- __1 tsp Granulated Garlic
- __1 tsp Granulated Onion
- __Salt and Pepper to taste
- 4 Tbsp of Butter
- __1 cup Heavy Cream
- __1 cup Parmiggiano Reggiano Cheese

- 1) Bring a large pot filled with water up to a boil and sprinkle with a generous pinch of salt. Add fettuccine and cook according to packaged directions. Drain the pasta once cooked and set aside.
- 2) Season both sides of the chicken with the granulated garlic, onion and salt and pepper to taste.
- 3) In a medium non stick sauté pan with high sides, over medium high heat, melt





If you thought you could not get that rich and delicious restaurant quality fettuccine alfredo at home, you were so wrong! Fettuccine Alfredo is probably one of the easiest and inexpensive things to make and it always taste so much better when you make it yourself, that way you can control the quality of ingredients and the quantity of salt.

Try this recipe and I guarantee you will never order it at a restaurant again! Enjoy!

