

# CHICKEN FETTUCCINE ALFREDO

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**Servings:** Up to 4  
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**Cooking Time:** 35 Minutes  
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## INGREDIENTS

- 2 Packages Farmer Focus Chicken Breast
- 8 oz. Fettuccine Noodles
- Olive Oil
- Salt
- Pepper
- Paprika
- 1 Tbsp Butter

### For the sauce

- 2 TBSP Butter
- 2 cloves garlic, minced
- 1 1/2 cups heavy cream
- 1 cup grated Parmesan cheese
- 1/4 tsp ground nutmeg



## DIRECTIONS

1. Slice each chicken breast into two thin filets and season both sides of each with salt, pepper and paprika to taste.
2. Heat a pan on medium-high heat with a drizzle of olive oil.
3. Cook chicken for 3-4 minutes on one side.
4. Flip, then add a tablespoon of butter to the pan and distribute to each piece of chicken. Cook for 3-4 minutes (165°F internal temperature.)
5. Remove chicken from the pan, and let it rest for 5 minutes. Cut chicken into strips.
6. Boil fettuccini noodles in a large pot for 10-12 minutes, stirring occasionally. Strain and remove from heat.
7. In a saucepan, melt 2 tbsp of butter over medium heat. Sauté minced garlic until fragrant (about 30 seconds to one minute).
8. Whisk in heavy cream, parmesan, nutmeg, and salt and pepper to taste. Let simmer for 3-5 minutes.
9. Add fettuccini to sauce and stir together.
10. Top each serving of pasta with chicken and garnish with Parmesan cheese and fresh parsley.