



— MEGA — **CRISPY CHICKEN FETTUCCINE ALFREDO**

An easy chicken Alfredo recipe featuring troves of creamy, garlicky goodness. Get ready to chow down.

Hands on
45

Total
45

Servings
2

WHAT YOU'LL NEED

- 2 Banquet® MEGA Original Crispy Chicken Filets
- 8 oz. dry fettuccine pasta, uncooked
- 2 tbsp. unsalted butter
- 2 cloves garlic, finely chopped
- 3 tbsp. dry white wine (such as Pinot Blanc or Chardonnay)
- 1 c. heavy (whipping) cream
- 1/2 c. freshly grated Parmesan cheese
- 1/2 tsp. kosher salt
- 1/4 tsp. cracked black pepper
- 3 tbsp. fresh Italian (flat-leaf) parsley, finely chopped, optional

HOW TO MAKE IT

1. Heat original chicken filets according to package directions.
2. Bring water to boil & season with salt.
3. Cook pasta according to package directions, until al dente.
4. Remove ¼ c. pasta water & set aside. Drain pasta & set aside.
5. While pasta is cooking, heat butter in non-stick skillet. Once melted, add garlic & stir (about 30 seconds).
6. Add white wine; continue stirring until wine has mostly evaporated & about 1 tbsp. remains.
7. Add heavy cream & reduce heat to med. low.
8. Stir in Parmesan & cook until cheese is melted & sauce is thickened slightly. Season with salt & pepper.
9. Add cooked pasta to Alfredo sauce & toss gently to coat. Add half of reserved pasta water & toss again. Add remaining pasta water if sauce is too thick.
10. Slice original chicken into strips & serve over pasta Alfredo.
11. Top with parsley.

