



Chicken Primavera Alfredo

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Chicken primavera Alfredo features sautéed chicken mushrooms and green and red peppers in a rich Alfredo sauce

Ingredients

- - 1 pound fettuccine pasta - ¼ cup butter - 2 skinless
- boneless chicken breast halves
- cut into strips - 1 clove garlic
- minced
- or more to taste - 4 ounces sliced fresh mushrooms - 1 green bell pepper
- sliced - 1 red bell pepper
- sliced - ½ cup butter - 1 pint heavy whipping cream - ½ cup grated Parmesan cheese - 1 (8 ounce) package cream cheese
- cut into pieces - salt and ground black pepper to taste - 1 egg
- beaten

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in fettuccine
2. bring back to a boil
3. and cook pasta over medium heat until cooked through but still firm to the bite
4. about 8 minutes. Drain. Melt 1/4 cup butter in a large skillet over medium heat; cook and stir chicken and garlic in butter until chicken is browned. Add mushrooms
5. green bell pepper
6. and red bell pepper; cook and stir until vegetables are tender. Melt remaining 1/2 cup butter with 1/2 of the heavy cream in a large saucepan over medium heat. Gradually add Parmesan cheese
7. alternating with pieces of cream cheese
8. stirring constantly. Stir in remaining heavy cream
9. simmering until sauce has thickened
10. about 5 minutes. Stir chicken and vegetable mixture into cream sauce. Transfer pasta to the saucepan and stir in egg. Cook and stir for 1 minute and serve immediately.