



Creamy Chicken Fettuccine Alfredo

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This fettuccine dish topped with a creamy cheesy Alfredo is a family favorite. It's great with a salad and garlic bread.

Ingredients

- - 6 tablespoons butter
- divided - 6 skinless
- boneless chicken breast halves
- cut into cubes - 4 cloves garlic
- minced
- divided - 1 tablespoon Italian seasoning - 1 (16 ounce) package fettuccine pasta - 1 onion
- diced - 1 (8 ounce) package sliced mushrooms - ? cup all-purpose flour - 1 tablespoon salt - $\frac{3}{4}$ teaspoon ground white pepper - 3 cups milk - 1 cup half-and-half - 8 ounces shredded Colby-Monterey Jack cheese - $\frac{3}{4}$ cup grated Parmesan cheese - 3 roma (plum) tomatoes
- diced - $\frac{1}{2}$ cup sour cream

Instructions

1. Melt 2 tablespoons butter in a large skillet over medium heat. Add chicken
2. 1/2 of the garlic
3. and Italian seasoning. Cook until chicken is no longer pink in the center and the juices run clear. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the skillet and set aside. Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine at a boil until tender yet firm to the bite
4. 8 to 10 minutes. Drain. Meanwhile
5. melt remaining 4 tablespoons butter in the skillet. Add onion
6. mushrooms
7. and remaining garlic; sauté until onion is transparent
8. about 5 minutes. Stir in flour
9. salt
10. and pepper; cook for 2 minutes. Slowly add milk and half-and-half; cook and stir until smooth and creamy. Stir in both cheeses until melted. Stir in chicken mixture
11. tomatoes
12. and sour cream. Serve over cooked fettuccini.