



Fettuccine Alfredo with Chicken

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This fettuccine Alfredo has creamy sauce succulent chicken perfectly al dente pasta and a sprinkle of fresh herbs All thats missing is the waiter and the check

Ingredients

- - ½ pound fettuccine
- uncooked - cooking spray - 1 pound boneless skinless chicken breasts
- cut into strips - 1 ¼ cups fat-free
- reduced-sodium chicken broth - 4 teaspoons flour - 4 ounces PHILADELPHIA Neufchatel cheese
- cubed - 3 tablespoons KRAFT Grated Parmesan Cheese
- divided - ¼ teaspoon garlic powder - ¼ teaspoon pepper

Instructions

1. 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
2. about 8 minutes. Drain. Meanwhile
3. heat large nonstick skillet sprayed with cooking spray on medium-high heat. Add chicken; cook
4. stirring occasionally
5. until chicken is done
6. 5 to 7 minutes. Remove from the skillet. Mix broth and flour into the same skillet. Stir in Neufchâtel cheese
7. 2 tablespoons Parmesan
8. garlic powder
9. and pepper; cook
10. whisking constantly
11. until mixture boils and thickens
12. about 2 minutes. Stir in chicken. Place cooked fettuccine in a large serving bowl. Add chicken mixture; toss to coat. Sprinkle with remaining 1 tablespoon Parmesan. Tips Special Extra: Sprinkle with 2 tablespoons chopped fresh parsley just before serving. Substitute: Prepare as directed
13. using whole wheat fettuccine. Variation: Stir in 2 cups chopped cooked broccoli before serving.