

Chicken Alfredo



*y*ou can never go wrong with a classic chicken alfredo. It comes together quick, it's nearly impossible to mess up, and it takes just about as long as heating up a jar of store bought sauce would. I love adding veggies like broccoli to mine to give it a little bit of green vibrance. Mushrooms are always a solid choice as well.

If you make it with protein, I cut the protein thinly for a quicker cooking time. Make sure to use a generous amount of seasonings in this dish for maximum flavor in order to cut through the heaviness of the cream.

Skill Level

Very Easy

20

Minutes

Servings

4

[Save](#)[Print](#)[Share](#)

Ingredients

¾ Cup	Freshly grated Parmesan cheese
1 ½ Cup	Heavy whipping cream
1 ½ Cups	Brown mushrooms, sliced (<i>optional</i>)
2	Chicken thighs or breasts, sliced thinly
3 Cloves	Fresh garlic, minced
Seasonings	Salt, Pepper, garlic powder, Oregano, Italian seasoning

Directions

[Reset](#)☐

1.

Heat a cast iron pan over **medium high heat**. Pour olive oil into the pan once preheated.

☐

2.

Pat your chicken breast **dry, season** with salt, pepper, garlic powder, oregano, and Italian seasoning.

☐

3.

Place chicken **skin side down** into the pan, cooking for about **six minutes on each side** or **until they don't stick to the pan anymore** and have a nice caramelized crust on the outside.

☐

4.

Melt a generous amount of **butter** in a **different pan at medium - high heat** and put in your **mushrooms**. Let them cook for about **3-4 minutes** until soft and browned.

☐

5.

Add in your **garlic** and cook for **30 seconds** or until fragrant.

☐

6.

Add in your **heavy cream** and let it **simmer** and reduce for about **5 - 7 minutes**.

☐

7.

Slowly sprinkle in your **Parmesan cheese** while constantly stirring with a whisk to avoid clumps.

☐

8.

Let the sauce melt and **mix in the pan for a few minutes until combined**.

☐

9.

Enjoy over a fresh bed / nest of pasta paired with a nice salad.