



Chicken Alfredo

a classic Italian-American dish featuring tender chicken pieces in a creamy Alfredo sauce served over pasta. It's a rich and indulgent meal that is loved by many.

Recipes

4 boneless, skinless chicken breasts

- Salt and pepper to taste
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1/2 cup unsalted butter
- 1/2 cup chicken broth
- Chopped fresh parsley for garnish (optional)
- Cooked fettuccine or pasta of your choice

Steps:

1. In a large skillet, heat the olive oil over medium-high heat.
2. Add the chicken breasts to the skillet and cook until golden brown
3. Pour in the chicken broth and bring it to a simmer.
4. Add the heavy cream to the skillet and stir to combine with the broth.
5. Cook for another 2-3 minutes to allow the chicken to heat through and absorb the flavors of the sauce.
6. Season with additional salt and pepper to taste if needed.
7. Garnish with chopped parsley, if desired.
8. Serve hot with pasta, rice, or steamed vegetables