

Carrabba's Chicken and Fettuccine Alfredo

Ingredients

Chicken

2	Chicken breasts (bone and skinless)
3 tbsp	Balsamic vinegar
2 tbsp	Extra virgin olive oil
2 tbsp	Basil leaves (fresh)
"For taste"	Salt and Pepper

Sauce

2 tbsp	Butter
1	Shallots (medium)
1 tsp	Garlic (minced)
¼ cup (may need more)	Parmesan cheese (grated)
1 cup	Half and half or heavy cream
"For taste"	Salt and Pepper
½ cup	Peas (frozen)

Pasta

½ (9oz) pack	Fettuccine (fresh)
2 oz	Parmesan cheese (grated)

Preparation

1. Combine vinegar, oil and basil. Pour over chicken and marinate overnight in fridge.
2. Grill chicken or bake for 30 minutes at 350°F. Let rest.
3. Peel and finely chop shallots. Saute in butter for 1 minute. Add garlic and saute until fragrant. Add cream, salt and pepper.
4. Boil to reduce slightly to light sauce consistency (a bit liquidy)
5. Add peas and parmesan cheese and cook another 2 minutes
6. Cook pasta and thinly slice chicken.
7. Toss pasta with sauce and add chicken.

