

Chicken Fettuccini Recipe

Ingredients

- (2) 8oz cream cheese (softened)
 - (2) Boxes (16 oz.) of uncooked fettuccine
 - 1.5 cup of heavy cream (Can substitute milk)
 - (1) Stick of butter (softened)
 - 1.5 cup of shredded parmesan cheese
 - (2) Table spoons of garlic powder
 - (1) Table spoon of onion powder
 - Salt to taste
 - Black pepper to taste
 - (2) Cups of diced chicken (cooked I prefer grilled) or shrimp/ham (your preference)
 - 12 oz. Chicken broth
 - 1 bag of broccoli flowerets
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Directions

In a separate mixing bowl marry Cream Cheese, Parmesan cheese, Butter, Garlic powder and pepper. Make the mixture nice and creamy add heavy cream. Set aside.

In a large pot bring salted water to a boil and add pasta. Cook pasta as directed on package.

In a large sauce pot add half of the chicken broth, and chicken. Bring broth to a boil, reduce heat and add cream cheese mixture, stirring constantly.

Pasta should be al dente not over cooked, add to sauce straight from the pot add additional chicken broth as necessary. Add thawed broccoli florets. Keep stirring constantly covering all ingredients. Sauce needs to be a little soupy. Cover dish and let rest for 15 minutes.

You can dress the dish with additional parmesan cheese and cracked black pepper. And some garlic bread.