

food app

Team project

Free

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Layers

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iPhone 16 Pro - 6

Steps to Prepare :

Ingredients :

50g fettuccine (or any pasta of ch

Cook the Pasta – Boil fettuccine p

Chicken Alfredo Pasta

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Rectangle 11

high-resolution-wood-background

User

food app

iPhone 16 Pro - 1

Flow 1

FOOD RECIPES

GET STARTED

iPhone 16 Pro - 2

YOUR EMAIL

YOUR PASSWORD

FORGET PASSWORD

LOG IN

Don't Have An Account ? REGISTER

iPhone 16 Pro - 3

Forget password ??

Enter registered Mail ID:

SEND RESET LINK

Don't Have An Account ? REGISTER

iPhone 16 Pro - 4

SIGN UP

Full Name :

Email ID:

Phone No.:

Password:

Re-Enter Password:

REGISTER

Already Have An Account ? LOG IN

iPhone 16 Pro - 5

Hello, Prabhas Satya

search for Recipes

breakfast Lunch Dinner

Chicken Alfredo Pasta

Chicken Biryani

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Chicken Alfredo Pasta

Ingredients :

Steps to Prepare :

Design

Prototype

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Prototype settings

iPhone 16 Pro

Black Tita...

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Flows

Flow 1

Removing a connection

To delete a connection, click and drag on either end.

Running your prototype

Use the play button in the toolbar to play your prototype. If there are no connections, the play button can be used to play a presentation of your frames.

Prototype toolbar

Navigation icons



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Chicken Alfredo Pasta



Ingredients :

- 50g fettuccine (or any pasta of choice)
- Salt (for boiling water)
- 2 chicken breasts (boneless, skinless)
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp Italian seasoning (optional)
- 1 tbsp olive oil or butter
- 2 tbsp butter
- 2 cloves garlic (minced)
- 1 cup heavy cream (or half-and-half)
- 1 cup Parmesan cheese (grated)
- ½ tsp black pepper
- ¼ tsp nutmeg (optional, for extra flavor)
- Fresh parsley (chopped)
- Extra Parmesan cheese

Steps to Prepare :

**Cook the Pasta** – Boil fettuccine pasta in salted water until al dente, then drain and set aside.

**Prepare the Chicken** – Season chicken breasts with salt, pepper, and Italian seasoning, then cook in a pan with butter/oil until golden brown and fully cooked. Slice or dice.

**Make the Alfredo Sauce**– In the same pan, melt butter, add minced garlic, and stir in heavy cream. Simmer, then mix in Parmesan cheese until smooth and creamy.

**Combine & Serve**– Toss the cooked pasta and chicken in the sauce, mix well, garnish with parsley, and serve hot! 🍝















