

# **Homemade Alfredo**

## **Noodles**

### Ingredients:

12 cups water  
1 tablespoon of salt  
Small Box of fettuccini noodles

### INSTRUCTIONS

#### Noodles:

1. Get large pot and boil 12 cups of water
2. Add salt to the water.
3. When water is boiling. Add dry fettuccine
4. Cook uncovered for 12 minutes or until tender
5. Drain liquid from pasta using a colander
6. Put noodles back in pot and set aside until sauce is done

## **Sauce**

### Ingredients:

1 stick of butter	1 teaspoon Italian seasoning
2 cups heavy whipping cream	¼ teaspoon salt
4 ounces cream cheese (half of stick)	¼ teaspoon pepper
½ teaspoon minced garlic	1 cup grated parmesan cheese
1 teaspoon garlic powder	

### INSTRUCTIONS

#### Sauce:

1. In a medium saucepan add butter, heavy whipping cream, and cream cheese.
2. Cook over medium heat and whisk until melted.
3. Add the minced garlic, garlic powder, Italian seasoning, salt and pepper.
4. Continue to whisk until smooth. Add the grated parmesan cheese.
5. Bring to low heat and continue to cook for about 3-5 minutes or until it starts to thicken.
6. Toss it with your pasta in the pot! Enjoy!

## **Cooking the Chicken:**

### Ingredients:

1 tablespoon of butter  
Raw chicken breasts or tenders

### INSTRUCTIONS

1. Using cutting board and sharp knife...dice chicken into bite size pieces
2. Heat skillet up then add butter
3. Let butter melt and move skillet around for butter to coat the skillet
4. Once skillet is hot add the chicken
5. Using a mixing spoon cook chicken until it is no longer pink

**Add Cooked chicken and cooked alfredo sauce to pot with cooked noodle!**

**Toss all together to coat noodles and chicken!**

**Serve and eat 😊**