

Chicken Alfredo Two Ways

Creamy Chicken Alfredo Fettuccine

Ingredients

- 2 boneless skinless chicken breasts
- Salt and freshly ground black pepper
- 1 tsp garlic powder
- 1 tbsp olive oil
- 1 tbsp butter
- 3 tbsp butter
- 3 garlic cloves, minced
- 1 ½ cups heavy cream
- 1 cup freshly grated Parmesan cheese
- Salt and black pepper, to taste
- Pinch of nutmeg (optional)
- 12 oz fettuccine pasta
- Chopped parsley, for garnish
- Extra grated Parmesan

Instructions

1. Boil salted water and cook pasta. Save a bit of the water and drain.
2. Pound chicken evenly and season both sides.
3. Heat oil and butter. Cook chicken until golden and cooked through.
4. Remove chicken and set aside to rest.
5. Melt butter in the same pan. Sauté garlic briefly.
6. Pour in cream and let simmer gently.
7. Add Parmesan and a pinch of nutmeg. Season to taste.
8. Toss in pasta and loosen with reserved water if needed.
9. Top with chicken and parsley. Serve with extra Parmesan.

Note & Storage

- Deglaze the pan with white wine for deeper flavor.
- Use freshly grated Parmesan for a smooth sauce.
- Add red pepper flakes or lemon zest to brighten it.
- Store leftovers in the fridge up to 3 days.
- Reheat gently with milk or cream to loosen the sauce.

Chicken Alfredo with Bacon & Onion

Ingredients

- 2 chicken thighs or breasts
- 3 strips of bacon, chopped
- ½ onion, thinly sliced
- 2 garlic cloves, minced
- 1 cup sliced mushrooms (optional)
- 2 cups spinach or 1 cup steamed broccoli (optional)
- 1 jar Alfredo sauce or homemade
- 12 oz fettuccine or any pasta you like

Instructions

1. Cook pasta in salted water until al dente. Drain and set aside.
2. Cook chopped bacon in a skillet until it begins to crisp.
3. Add chicken and cook until browned and cooked through.
4. Add onion and mushrooms. Cook until softened.
5. Stir in garlic and sauté briefly.
6. Pour in Alfredo sauce and add greens if using.
7. Simmer everything for a few minutes to blend flavors.
8. Toss in pasta and stir well. Serve with Parmesan.