COOK NOT SCROLL # 2

Chicken Alfredo Pasta

CREAMY RICH AND RESTAURANT STYLE



Let's make

Chicken Alfredo Pasta

Creamy Rich and restaurant style



INGREDIENTS

- 200 g pasta (penne or fettuccine)
- 2 boneless chicken breasts, cut into strips
- 2 tbsp butter
- 3 garlic cloves, minced
- 1 cup (240 ml) cooking cream
- ½ cup grated Parmesan cheese (or cheddar if unavailable)
- 1 tsp black pepper
- ½ tsp salt
- 1 tsp oregano
- 1 tbsp oil



Cook the pasta until tender



Sauté the chicken and slice it.



Make Alfredo sauce with butter, garlic, cream, and parmesan. Toss pasta with sauce, top



Toss pasta with sauce, top with chicken, and serve.

TIP: Keep the heat low after adding the cream to prevent the sauce from separating.

TRICK: Save ½ cup of pasta water. Add a little to the sauce if it's too thick for a silky texture.

Fun Fact: Traditional Alfredo sauce was originally made with just butter, Parmesan cheese, and pasta water.