

# CHICKEN FETTUCCI ALFREDO

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COOKING: THIS IS COOKED ON A STOVE TOP

[ORIGINAL SOURCE RECIPE](#)

– INGREDIENTS –

6 no bone/skin chicken breasts halves – cubed – (PREP)

6 tablespoons butter, divided – (PREP)

4 cloves garlic, minced, divided – (PREP)

1 tablespoon Italian seasoning

1 pound fettuccine pasta

1 onion, diced – (PREP)

1 (8 ounce) package fresh sliced mushrooms

1/3 cup all-purpose flour

1 tablespoon salt

3/4 teaspoon ground white pepper

3 cups milk

1 cup half-and-half

3/4 cup grated Parmesan cheese

8 ounces shredded Colby-Monterey Jack cheese

3 roma (plum) tomatoes, diced – (PREP)

1/2 cup sour cream

**Once (PREP) Work Marked Above Complete – Time to Cook!**

xxxxxxx COOK CHICKEN (UNIT 1 – CHICKEN) xxxxxxxxx

In frying pan/wok, Over Medium/High heat

Add: 2 Tablespoons Butter

Add: 2 cloves of garlic

Add: 6 halves, skinless, boneless chicken breasts – cubed

Add: 1 tablespoon Italian seasoning

Cook until not pink and juices run clear

Set aside once cooked

xxxxxxx BOIL NOODLES (UNIT 2 – NOODLES) xxxxxxxxx

Bring water to boil

Add: Salt to taste

Add 1 pound fettuccini pasta

Cook to specifications on pasta box

drain, rinse,

Set aside once cooked

xxxx (UNIT 3 – SAUCE / COMBINE ALL) xxxx

In frying pan/wok – Over medium heat

Add: 4 tablespoons butter

Once butter has melted

Add: 1 onion, diced

Add: 1 (8 ounce) package fresh sliced mushrooms

Add: 2 Cloves Garlic, Minced

Cook until onion transparent

Add: 1/3 cup all-purpose flour

Add: 1 tablespoon salt

Add: 3/4 teaspoon ground white pepper

Stir and cook for 2 minutes

Slowly add

Add: 3 cups milk

Add: 1 cup half-and-half

Stir until smooth and creamy

Add: 3/4 cup grated Parmesan cheese

Add: 8 ounces shredded Colby-Monterey Jack

Stir until cheese is melted

Add: 6 chicken breast halves – cubed – cooked (UNIT 1)

Add: 3 roma (plum) tomatoes, diced

Add: 1/2 cup sour cream

Add: 1 pound fettuccini pasta (UNIT 2)

Mix until all combined

Serve