

Chicken Mushroom Fettuccine Alfredo



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| Course | Main Course, Pasta |
| Cuisine | Italian |
| Prep Time | 35 minutes |
| Cook Time | 25 minutes |
| Total Time | 55 minutes |
| Servings | 8 People |
| Calories | 487kcal |

Ingredients

- 1 lb Fettuccine Pasta
- 1 lb Fresh Mushrooms
- 1 lb Chicken Breast
- 2 cup Heavy Whipping Cream
- 1/2 cup Butter
- 1/2 cup Parmesan Cheese - grated
- 2 Garlic Cloves - crushed
- Olive oil - for frying
- Salt - to taste
- Pepper - to taste

Instructions

1. Cook fettuccine per box instructions.
2. Mushrooms: Slice mushrooms into thin slices, sauté on a very hot skillet. Season with salt and cook until they are golden brown. Chicken: Cut chicken into thin slices. Season chicken with salt and pepper. Heat skillet to very hot, with oil. Add chicken and cook until golden brown.
3. Sauce: In a medium saucepan, combine whipping cream, butter or margarine, pressed garlic and grated Parmesan cheese. Cook over medium low heat until smooth.
4. To the sauce, add fettuccini, mushrooms and chicken. Toss together and remove from heat.
5. Serve Chicken Mushroom Fettuccine Alfredo while it's warm and garnish with additional parmesan cheese.

Nutrition

Calories: 487kcal | Carbohydrates: 18g | Protein: 19g | Fat: 37g | Saturated Fat: 22g | Cholesterol: 168mg | Sodium: 295mg | Potassium: 462mg | Fiber: 1g | Sugar: 1g | Vitamin A: 1305IU | Vitamin C: 2.5mg | Calcium: 129mg | Iron: 0.9mg