



## ***Try Executive Chef Bryant's Chicken Alfredo Recipe From Home Today***

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### **Ingredients and the recipe:**

4 large chicken breast  
1 pack of fettuccine noodles  
1 quart heavy whip cream  
8oz butter (one stick)  
10oz parmesan grated cheese  
Salt and pepper to taste

1. Heat a pot of water on high for the pasta and add salt to the water.
2. While the water heats up, trim and season the chicken. I like to slice each breast thin from the side so it cools faster. Season them with garlic salt, black pepper, granulated garlic, onion powder, and fresh rosemary. Dab it with oil so the seasoning doesn't go anywhere and locks them in. Set aside if you cut it thin or if you leave it thick and go ahead and begin step number four.
3. By this time the water should be boiling, place the pasta in the water and make sure to move it around when you first so the pasta doesn't stick. I like to break the fettuccine in half, but it's not required. Occasionally stir to keep from sticking. Make sure to not fully cook the pasta.
4. Proceed to cook the chicken how you see fit. I like to sear it on the stove then finish it in the oven at 350°. Or you can roast it in the oven, or even batter and fry it.
5. In a 2 quart pot, place in the heavy whip cream and butter. Heat to a steady simmer (keep an eye on this as it will boil over on you fast). Once it's hot, add the parmesan and whisk together until cheese is combined. Add salt and pepper to taste. I use white pepper for cream sauces, it just looks better, there's no real difference.
6. Cut the bottom of the asparagus, season with salt and pepper (I like to add garlic to this as well) place on a cookie sheet spaced out and roast in the oven for about 12 to 15 minutes at 350° oven temperature.
7. When the pasta is 90% done, strain it. Place back in the pot from once it came and add the alfredo sauce. Let the past finish in the sauce as it will thicken the sauce and soak in some of the goodness from the sauce.
8. Once everything is cooked, assemble and enjoy!

