Chicken Fettuccine Alfredo Recipe – Italian-American Restaurant Style

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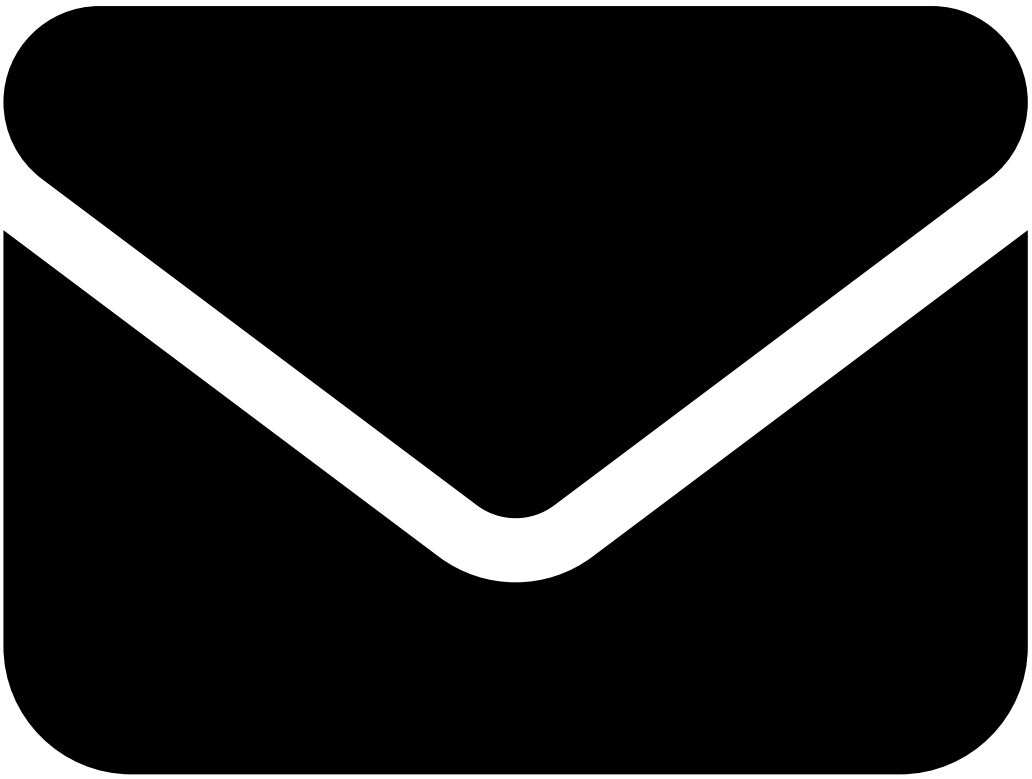




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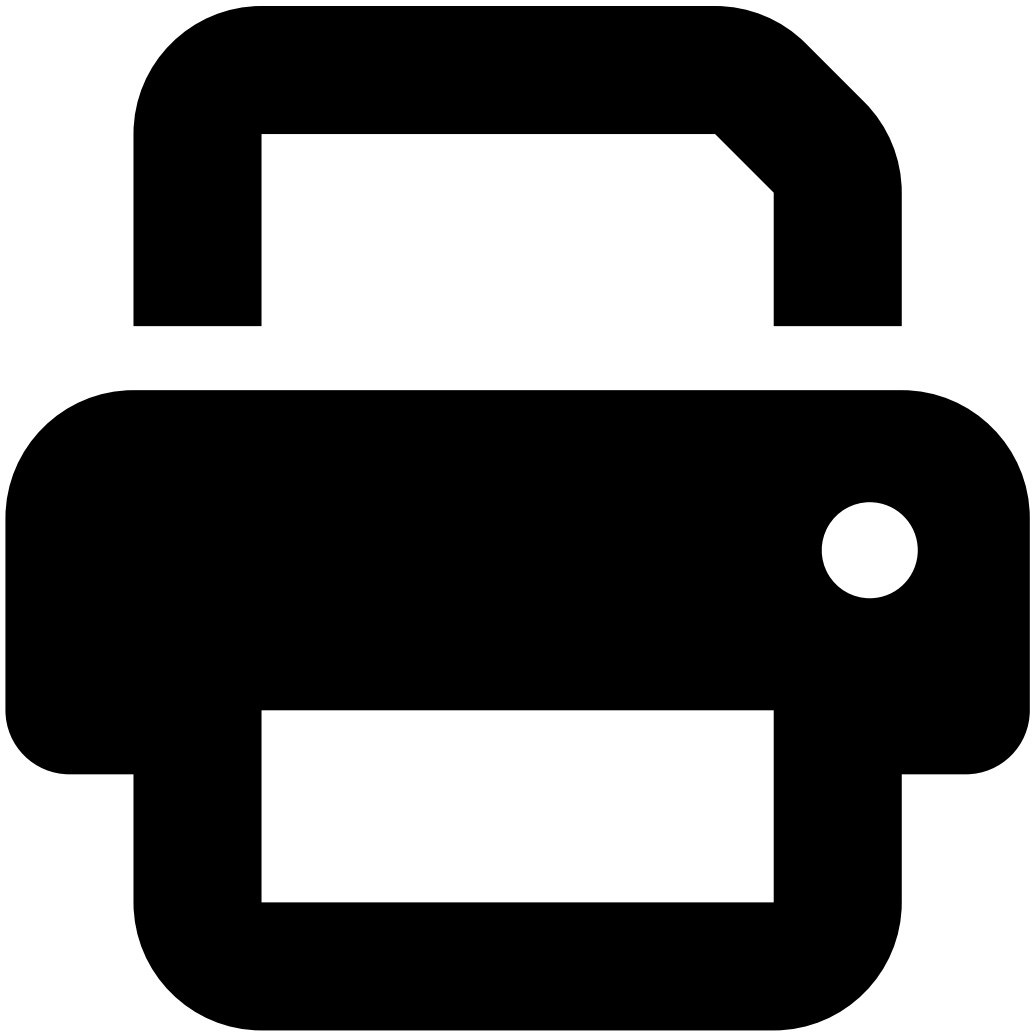

This easy Chicken Fettuccine Alfredo recipe is my Italian-American restaurant version of a classic favorite. Tender, juicy chicken and fettuccine pasta are tossed in a rich, creamy Alfredo sauce for an easy restaurant-style dinner you can make at home in under 30 minutes.

This is the Chicken Fettuccine Alfredo recipe I made in my restaurant. It’s creamy, comforting, and made with simple ingredients, making it perfect for a quick weeknight dinner or a family meal.

I also have an **authentic Italian Fettuccine Alfredo recipe** on the blog, which is a much simpler preparation. This version is the Italian-American style Alfredo many of us grew up ordering at restaurants—with chicken and a rich, velvety cream sauce.

Things to Know About This Chicken Fettuccine Alfredo

Deglaze the pan for extra flavor. After cooking the chicken, don’t wipe out the skillet. Those browned bits left behind are packed with flavor. Add the chicken stock and cream to the pan and scrape up all those delicious bits as the sauce comes together.

You can use white wine or chicken stock. I often use white wine when I make this recipe, but chicken stock works beautifully too. Since I don’t drink, I always like to include a non-alcoholic option. The difference is subtle, so use whichever you prefer.

Fresh Parmesan makes a difference. For the smoothest, creamiest Alfredo sauce, use freshly grated Parmesan cheese. Pre-shredded Parmesan doesn’t melt as easily and can leave the sauce grainy.

Don’t overcook the chicken. Chicken breasts cook quickly, especially when sliced or pounded to an even thickness. Cook just until they are done and still juicy, then slice them and add them back to the pasta at the end.

How to Store Chicken Fettuccine Alfredo

Refrigerate: Store leftover Chicken Fettuccine Alfredo in an airtight container in the refrigerator for up to 3 days.

Reheat: Alfredo sauce can thicken as it sits. Reheat leftovers gently in a skillet over low to medium-low heat, adding a splash of milk, cream, or chicken stock to loosen the sauce. Stir occasionally until heated through.

I don’t recommend freezing Alfredo pasta. The cream sauce can

separate when thawed and reheated, leaving you with a less creamy texture.

More Easy Italian-Inspired Recipes

If you enjoyed this Chicken Fettuccine Alfredo, here are a few more of my easy pasta recipes you might enjoy:

30-Minute Broccolini and Sausage Orecchiette – A quick and flavorful pasta dinner made with Italian sausage and broccolini.

Pasta alla Norcina – One of my restaurant favorites, this creamy Umbrian pasta is made with Italian sausage and a rich, savory sauce.

Pasta Aglio e Olio – One of the simplest Italian pasta dishes, made with spaghetti, garlic, olive oil, and a little heat.

Authentic Fettuccine Alfredo – Looking for the Italian version? This is my simpler, traditional Fettuccine Alfredo recipe.

Chicken Marsala – Another restaurant favorite from my kitchen, with tender chicken in a savory Marsala sauce.

If you love easy Italian-inspired meals that don’t require a long list of ingredients, browse more of my **easy pasta recipes** and find your next dinner.

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This Chicken Fettuccine Alfredo is my Italian-American restaurant recipe made with tender chicken, fettuccine, and a rich, creamy Parmesan Alfredo sauce. It comes together in about 30 minutes for an easy weeknight dinner that tastes like a restaurant favorite.

- 12 oz fettuccine
- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- Salt and freshly ground black pepper, to taste
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- ½ cup medium onion, finely diced
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1 cup freshly grated pecorino Romano or Parmesan cheese
- ½ cup reserved pasta water
- 1 tsp Italian seasoning
- 1 tbsp chopped fresh Italian parsley
- Fresh basil, chopped (optional)
- Crushed red pepper flakes (optional)

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package directions until al dente. Before draining, reserve **½ cup of the pasta cooking water**, then drain.
2. While the pasta cooks, season the chicken with salt,

pepper, and the Italian seasoning.

3. Heat the olive oil and butter in a large skillet over medium-high heat. Add the chicken and cook for **5–7 minutes**, stirring occasionally, until golden brown and cooked through. Transfer to a plate.
4. In the same skillet, add the onion and cook for **3–4 minutes**, until softened. Stir in the garlic and cook for **30 seconds**, until fragrant.
5. Pour in the chicken broth, scraping up any browned bits from the bottom of the skillet. Simmer for **2–3 minutes**.
6. Stir in the heavy cream and bring to a gentle simmer. Cook for **3–5 minutes**, until the sauce begins to thicken.
7. Reduce the heat to low and gradually whisk in the Parmesan cheese until melted and smooth.
8. Return the cooked chicken to the skillet. If the sauce is too thick, stir in the reserved pasta water a little at a time until it reaches your desired consistency.
9. Add the drained pasta and toss until evenly coated in the Alfredo sauce.
10. Garnish with chopped parsley, fresh basil if desired, and additional Parmesan cheese. Serve immediately.
11. Freshly grated Parmesan melts more smoothly than pre-shredded cheese.

    Add steamed broccoli, spinach, or sautéed mushrooms for extra vegetables.

    Serve with garlic bread and a crisp Caesar salad for a complete Italian-inspired meal.

Main Course

American, Italian
chicken fettuccine alfredo,