

Quick and easy Chicken Alfredo

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This quick and easy Chicken Fettuccine Alfredo comes together in under 30 minutes—perfect for busy weeknights. Tender, melt-in-your-mouth chicken is tossed with fettuccine in a rich and velvety Alfredo sauce that the whole family will love. This simple recipe uses just a handful of ingredients, but I like to add spinach and sun-dried tomatoes for an extra layer of flavor—totally optional, but highly recommended!



Things to know about this quick and easy chicken fettuccini alfredo recipe

Frying the chicken and then deglazing the pan with chicken stock and cream creates a rich, creamy sauce full of flavor. You can absolutely use white wine instead of chicken stock—I

often do. But because I don't drink, I usually offer the non-alcoholic version too.

For those who prefer not to cook with alcohol, know that there are great alternatives, and honestly, the flavor difference is subtle. Use what feels right to you and tastes good. Either way, the key is using the freshest, best-quality ingredients you can find—that's what takes a recipe from just okay to WOW.

I like easy recipes that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours.

Serve it up in pretty white dinner plates add some festive napkins and you have a restaurant quality dinner, that comes together in 30 minutes, is quick and easy for family weekday dinners and just fancy enough for special occasions.

Serve this delicious restaurant inspired dinner with your favorite bubbly and a crisp green salad for a romantic Saturday night dinner at home.

I hope you try this quick and easy chicken fettuccini recipe and the part I like best....Let me know how you liked it!!!! And please don't forget to tag me on Instagram. And if you like easy pasta recipes that are easy to make use few ingredients and are delicious try my 30 minute broccolini and sausage orecchiette

Ingredients

1 lbs. Fettuccine

4 boneless, skinless chicken breast

2 cups spinach chopped

1 cup Parmesan cheese

1/2 cup chopped sun dried tomatoes

2 cups chicken stock or white wine

2 cups heavy cream

1 cups reserved pasta water

2 Tbs. chopped garlic

1/2 cup chopped onion

1 Tbs. each chopped Italian parsley, basil, and thyme

2 tablespoons butter

salt and pepper to taste

Instruction

Salt and pepper chicken

Heat butter in large deep saute pan over medium heat, add chicken saute until golden brown

Then add onion, garlic, and mushrooms saute until mushrooms are golden brown add chopped sun dried tomatoes,

Add chicken stock, cream, and reserved pasta water simmer covered 15 minutes

Add Parmesan cheese and spinach, simmer 5 minutes longer add herbs

Drain Pasta reserving 2 cups of the water for the Alfredo sauce

Toss pasta in sauce adjust seasonings to taste

Top with additional parmesan and ENJOY!!!!