Rotisserie Chicken Fettuccini Alfredo

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This easy, creamy classic rotisserie **chicken fettuccine alfredo** meal comes together in less than 30 minutes. It’s packed with melt in your mouth chicken and tossed in a creamy sauce, your whole family will love.

I like simple recipes, that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours. And recipes with few ingredients is always a winner. I added spinach to add another depth of flavor and sneak in some green, you don’t have too.

It’s no wonder most Italian restaurants have fettuccini Alfredo on their menus, not only is it a dine out favorite. the alfredo sauce can seem dauting, It’s not!!!

Variations for rotisserie chicken fettuccini Alfredo

The first variation in this rotisserie chicken fettuccini alfredo is, you don’t have to use chicken. If you want to go the vegetarian route a mixture of your favorite mushrooms is a delicious choice, as well as broccoli.

You can use white wine in place of the chicken stock, because I don’t drink I give the non-alcoholic version.

I often use wine when cooking, Am okay with that, but for some

who aren’t there are alternatives, use what feels and tastes good to you, it doesn’t change the flavor enough where people notice. No matter what you use be sure to use the freshest and best ingredients you can find. It takes the recipe from so-so to **WOW!**

Also be sure the saute pan you use is big enough to hold the sauce it’s best to use a covered, deep, wide enough saute pan.

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 or Holiday meals with family and friends…

Please don’t forget to leave me a comment when you make this recipe. And please don’t forget to tag me on Instagram with your creations. I love hearing from you, it’s my favorite part!!!

Ingredients

- 1 Lbs. Fettuccini
- 2 Tablespoons butter
- 2 cups left over rotisserie chicken
- 1 cup Parmesan cheese
- 1 cup chopped spinach
- 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
- 2 Tbs. chopped Italian parsley

- salt and pepper to taste

Instructions

1. Cook pasta according to package directions resevering1 cup of the water
2. In a large saute pan bring the butter to medium high heat
3. Add onion and garlic saute until tender and just beginning to brown
4. Add chicken stock, cream, and resevered pasta water simmer covered 15 minutes
5. Add the rotisserie chicken, Parmesan cheese and spinach, simmer 5 minutes longer
6. Toss pasta in sauce adjust seasonings to taste.Top with the chopped Italian parsley and additional parmesan cheese. ENJOY!!!!