

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN ALFREDO

Creamy, Comforting & Delicious!

Tender, seasoned chicken in a rich, velvety — Parmesan Alfredo sauce over pasta — a classic family favorite!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 MIN	20 MIN	35 MIN	4

INGREDIENTS

CHICKEN

- 1½ lb boneless, shickess chicken breasts (thinly sliced or cutlets)
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp garlic powder
- 1 tbsp olive oil

ALFREDO SAUCE

- 3 tbsp unsalted butter
- 4 cloves garlic, minced
- 2 cups heavy cream
- 1 cup freshly grated Parmesan cheese
- ½ tsp salt (or to taste)
- 1⁄4 tsp black pepper (or to taste)

PASTA

- 1 2 oz fettuccine (or pasta of choice)
- 1/2 cup reserved pasta water (as needed)

INSTRUCTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Cook pasta according to package directions until al dente. Reserve 1/2 cup pasta water, then drain and set aside.
2. **Season and Cook the Chicken:** Season chicken with salt, pepper and garlic powder. Heat olive oil in a large skillet over medium-high heat. Cook chicken 3–4 minutes per side, until golden and cooked through. Remove from skillet and set aside, then slice into strips.
3. **Make the Alfredo Sauce:** In the same skillet, melt butter over medium heat. Add garlic and sauté for 30 seconds until fragrant. Pour in heavy cream and bring to a gentle simmer.
4. **Add the Cheese:** Reduce heat to low. Stir in Parmesan cheese until melted and smooth. Season with salt and pepper.
5. **Combine:** Add cooked pasta to the sauce, tossing to coat. If needed, add a little reserved pasta water to reach your desired consistency.
6. **Finish and Serve:** Top with sliced chicken and a sprinkle of fresh parsley (optional) and extra Parmesan. Serve hot and enjoy!

BUBBIE'S TIPS

- Use thin chicken cutlets for tender, juicy chicken.
- Freshly grated Parmesan makes all the difference!
- Simmer gently—don't boil the sauce.
- Add a splash of pasta water if the sauce gets too thick.
- Keep it simple—quality ingredients create the best flavor!

SERVING IDEAS

- Serve with garlic bread.
- Pair with a simple green salad.
- Add steamed vegetables like broccli or asparagus.

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SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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