



COOK NOT SCROLL # 2



Chicken Alfredo Pasta

CREAMY RICH AND RESTAURANT STYLE



Let's make

Chicken Alfredo Pasta

CREAMY RICH AND RESTAURANT STYLE



INGREDIENTS

- 200 g pasta (penne or fettuccine)
- 2 boneless chicken breasts, cut into strips
- 2 tbsp butter
- 3 garlic cloves, minced
- 1 cup (240 ml) cooking cream
- ½ cup grated Parmesan cheese (or cheddar if unavailable)
- 1 tsp black pepper
- ½ tsp salt
- 1 tsp oregano
- 1 tbsp oil



1
COOK THE PASTA
UNTIL TENDER



2
Sauté the chicken
and slice it.



3
Make Alfredo sauce
with butter, garlic,
cream, and parmesan.
Toss pasta with sauce,
top



4
Toss pasta with
sauce,
top with
chicken,
and serve.



TIP: KEEP THE
HEAT LOW AFTER
ADDING THE
CREAM TO
PREVENT THE
SAUCE FROM
SEPARATING.



TRICK: SAVE ½
CUP OF PASTA
WATER. ADD A
LITTLE TO THE
SAUCE IF IT'S TOO
THICK FOR A SILKY
TEXTURE.

FUN FACT: TRADITIONAL

ALFREDO SAUCE WAS ORIGINALLY
MADE WITH JUST BUTTER,
PARMESAN CHEESE, AND PASTA
WATER.

