

Chicken Fettucine Alfredo

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		kosher salt and black pepper
12	ounces	fettucine
		olive oil
12	ounces	boneless, skinless chicken breast
8	tablespoons	butter
2	cups	heavy cream
2	pinches	freshly ground nutmeg
1 1/2	cups	Parmigiano-Reggiano - grated

Bring a large pot of water to a boil, and salt generously. Add pasta and cook to al dente. Drain and toss with oil.

Slice chicken into 1/4" strips. Season with salt and pepper.

Heat a large skillet over med heat and add 2 tbsps butter. After butter melts, raise heat to med-high and add chicken in 1 layer. Cook, without moving until browned, 1-2 minutes. Flip and cook for 2-3 minutes more. Remove chicken.

Reduce heat to medium, and add remaining 6 tablespoons butter. Scrape the bottom of skillet. Whisk in cream and nutmeg and bring to simmer, then cook for 2 minutes. Lower heat to keep sauce warm.

Whisk cheese into sauce. Add chicken and cooked pasta and toss. Season with salt and pepper.

Description: "pasta"