

Chicken Tequila Fettuccine

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	butter
1/4	cup	cilantro - chopped
2	tablespoons	garlic - finely minced
2	tablespoons	jalepeno - seeded and finely chopped
1/2	cup	chicken stock
2	tablespoons	tequila
2	tablespoons	lime juice
1/4		white onion - thinly sliced
1	cup	bell pepper - thinly sliced
1 1/4	pounds	boneless chicken breast - cut into 1.5" cubes
1 1/2	cups	heavy cream
1	pound	fettuccine

In a medium skillet, heat 2 tablespoons of the butter and saute the cilantro, garlic and jalepeno 4-5 minutes, stirring frequently.

Add the stock, tequila and lime juice and reduce by half.

In another skillet, melt the remaining butter, saute the onion and bell pepper until wilted, add the chicken and cook, stirring, until no longer pink.

Add tequila mixture and cream, and toss with hot pasta.