



Fettuccine Alfredo

Ingredients:

- 1, 16 oz pkg fettuccine
- 1 1/2 (3/4 cup) sticks butter
- 1 pint heavy whipping cream
- 1 1/2 - 2 cups of fresh, finely grated peccorino romano (parmesan cheese)
- 1 tsp salt
- 1/2 tsp black pepper
- 3/4 cup of peas
- 1 recipe (1 lb) roasted chicken breast

Directions:

Preheat oven to 425 degrees. Cook chicken breast according to recipe directions.

Cook fettuccine according to package directions and set aside.

In a large pot or deep skillet, melt butter until it starts to bubble and becomes frothy.

Slowly add heavy whipping cream, continuously whisking very vigorously until just before boil (do not let it boil!) Slowly add cheese and salt and pepper and continue to whisk until it is completely melted in and smooth

Remove from heat and continue to whisk until sauce thickens - about 4 minutes. I like to transfer mine to a large metal bowl to do this.

In the same pot you made the sauce in, add pasta, peas and the sauce, and use tongs to gently toss until the pasta is completely covered in sauce.

To serve, swirl fettuccine into a bowl or plate, and top with sliced chicken breast.