



Chicken Alfredo



The trick to getting the sauce so smooth: stir it often with a whisk.

Fettuccini, angel hair, or any kind of pasta
1 cube butter/margarine
1 ½ cups heavy cream
2 T cream cheese
1 t garlic powder
½ cup grated parmesan
1 ½ cups grated mozzarella cheese
grilled chicken

Combine butter, cream, and cream cheese in saucepan. Using whisk, stir over medium/low heat until smooth. Add garlic powder and parmesan and mozzarella cheeses. Simmer on low heat for 15-20 minutes, stirring often. Salt and pepper to taste. Meanwhile, cook pasta according to package directions. Serve with grilled chicken, sliced on the diagonal. (I marinate chicken strips in Lawry's Teriyaki marinade overnight before grilling.) You can serve the pasta, sauce, and chicken separately or mix it all together.