

Garlic Bread Meets Chicken Alfredo - Dinner Perfection in 45 Minutes

Chicken Alfredo Garlic Bread ??



OVEN
375°F

TIME
45 min

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INGREDIENTS

For the Chicken Alfredo:

- 2 tbsp olive oil
- 2 boneless, skinless chicken breasts
- Salt and pepper, to taste
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese

1 tbsp butter

$\frac{1}{2}$ tsp dried basil

8 oz fettuccine pasta

For the Garlic Bread:

1 loaf French baguette or Italian bread

$\frac{1}{2}$ cup unsalted butter, softened

3 cloves garlic, minced

1 tbsp fresh parsley, chopped

$\frac{1}{2}$ tsp salt

Swaps and Notes:

Pasta: Use penne, linguine, or spaghetti if you don't have fettuccine.

Cheese: Romano or Asiago can be swapped in for Parmesan.

Chicken: Use rotisserie or leftover chicken to speed things up.

Bread: Sub with sourdough or ciabatta if preferred.

Want a kick? Add red pepper flakes to the garlic

butter.

Step-by-Step Directions:

Step 1: Cook the Pasta:

Bring a large pot of salted water to a boil and cook fettuccine according to package directions. Drain and set aside.

Step 2: SautØ the Chicken:

Heat olive oil in a large skillet over medium heat. Season chicken breasts with salt and pepper. Cook for 6-7 minutes per side until fully cooked. Remove and slice into strips.

Step 3: Make the Alfredo Sauce:

In the same skillet, add minced garlic and sautØ for 1 minute.

Pour in heavy cream, and bring to a gentle simmer.

Stir in Parmesan, mozzarella, butter, and dried basil.

Season with additional salt and pepper to taste.

DIRECTIONS

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2. Step 2: SautØ the Chicken: Heat olive oil in a large skillet over medium heat.
3. Season chicken breasts with salt and pepper.
4. Cook for 6-7 minutes per side until fully cooked. Remove and slice into strips.
5. Step 3: Make the Alfredo Sauce: In the same skillet, add minced garlic and sautØ for 1 minute.
6. Pour in heavy cream, and bring to a gentle simmer.
7. Stir in : Parmesan, mozzarella, butter, and dried basil.
8. Season with additional salt and pepper to taste.
9. Add the cooked pasta and sliced chicken, stirring until everything is evenly coated and warmed through.
10. Step 4: Prepare the Garlic Bread: Preheat oven to 375°F (190°C).
11. Slice the bread in half lengthwise.
12. In a bowl, mix together softened butter, garlic, parsley, and salt.
13. Spread the garlic butter mixture evenly over each half.
14. Place on a baking sheet and bake for 10-12 minutes until golden and crisp.
15. Step 5: Serve: Serve the hot chicken alfredo pasta with slices of garlic bread on the side.
16. Garnish with extra : Parmesan or parsley if desired.
17. Tips for Success: Cook pasta al dente so it holds up in the sauce.

18. Let chicken rest 2-3 minutes before slicing to keep it juicy.
19. Don't overboil the cream-keep it at a gentle simmer for a smooth sauce.
20. Use real butter and fresh garlic for the most flavorful garlic bread.
21. Serving Suggestions & Pairings: This rich and creamy meal pairs wonderfully with:
22. A crisp green salad or roasted vegetables
23. A light white wine like : Pinot Grigio or Chardonnay
24. Make it a party with : Beer Cheese Dip or Dorito Casserole
25. Or serve alongside : Easy Cheesy Chicken Sliders for a cheese-lovers feast

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