

## Creamy Chicken Fettuccine Alfredo: Classic Comfort Made Easy

luscious, velvety Alfredo sauce



**TIME**  
**1 min**

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### INGREDIENTS

8 oz fettuccine pasta  
2 chicken breasts, thinly sliced  
2 cups heavy cream  
1 cup grated Parmesan cheese  
2 tablespoons butter  
2 cloves garlic, minced  
1/2 cup chicken broth  
Salt and pepper to taste

Fresh parsley, chopped (for garnish)

Swaps and Notes:

**Fettuccine Pasta:** While fettuccine is traditional, you can use other pasta shapes like penne, spaghetti (like our [Classic Spaghetti Recipe with Homemade Sauce](#)), or even linguine.

**Chicken Breasts:** Thinly slicing the chicken breasts ensures they cook quickly and evenly. Boneless, skinless chicken thighs can also be used for extra juiciness.

**Heavy Cream:** This is essential for a rich and thick Alfredo sauce. Do not substitute with milk or half-and-half, as the sauce may not thicken properly or could curdle.

**Parmesan Cheese:** Freshly grated Parmesan cheese (Parmigiano-Reggiano) will yield the best flavor and melt. Pre-grated cheese can be used in a pinch, but fresh is superior.

**Butter:** Unsalted butter is preferred, as it allows you to control the saltiness.

Garlic: Freshly minced garlic provides the best aromatic flavor.

Chicken Broth: Low-sodium chicken broth is recommended to control the salt content of the sauce. Vegetable broth can be substituted.

Fresh Parsley: Adds a beautiful pop of color and freshness for garnish.

## DIRECTIONS

1. Let's get this classic : Chicken Fettuccine Alfredo cooking in your skillet!
2. Cook : Fettuccine: Bring a large pot of salted water to a rolling boil. Add the 8 oz of fettuccine pasta and cook according to package instructions until it is al dente (cooked through but still slightly firm to the bite). Once cooked, drain the fettuccine well and set it aside.
3. SautØ Garlic & Chicken: While the pasta is cooking, heat a large skillet (a nonstick or stainless steel skillet works well) over medium heat. Add the 2 tablespoons of butter and let it melt. Once melted, add the 2 cloves of minced garlic and sautØ for about 1 minute, stirring constantly, until the garlic is fragrant. Be careful not to let the garlic brown, as burnt garlic will taste bitter. Add the thinly sliced chicken breast to the skillet with the garlic butter. Cook for about 5-7 minutes per side, or until the chicken is golden brown, cooked through, and no longer pink in the center. Remove the cooked chicken from the skillet and set it aside on a plate.
4. Make the : Alfredo Sauce: In the same skillet (no need to clean it; those browned bits add flavor!), pour in the 2 cups of heavy cream and 1/2 cup of chicken broth. Bring the mixture to a gentle simmer over medium heat. Reduce the heat to low and let the sauce simmer for about 5 minutes, stirring occasionally, until it has slightly thickened.
5. Finish the : Sauce: Stir in the 1 cup of grated Parmesan cheese into the simmering sauce until it is completely melted and the sauce is smooth and velvety. Season the Alfredo sauce with salt and black pepper to

taste.

6. **Combine & : Serve:** Add the cooked and drained fettuccine to the skillet with the Alfredo sauce. Toss well with tongs to ensure all the pasta is thoroughly coated in the luscious sauce. Slice the cooked chicken (if not already sliced) and arrange it beautifully on top of the pasta. Serve immediately, garnished generously with fresh chopped parsley for a final touch of color and freshness.

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## TIPS FOR SUCCESS

**Al Dente Pasta:** Cooking the pasta al dente is crucial.

It will continue to cook slightly when tossed with the hot sauce, ensuring it doesn't become mushy.

**Don't Overcook Chicken:** Thinly sliced chicken breasts cook quickly.

Remove them as soon as they are no longer pink to keep them juicy and tender.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-chicken-fettuccine-alfredo-classic-comfort-made-easy/>