

The Only Classic Chicken Alfredo Recipe You'll Ever Need

There's something universally comforting about a perfectly creamy plate of



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30 min

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts, sliced into 1/2-inch strips
- 1 lb fettuccine pasta
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 3 cloves garlic, minced
- 2 cups heavy cream
- 1 cup grated Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Cook the : Pasta: Bring a large pot of salted water to a boil. Add the fettuccine and cook according to package directions until al dente. Reserve about 1/2 cup of the pasta water before draining.
- 2.** Cook the : Chicken: While the pasta cooks, pat the chicken strips dry with a paper towel and season with salt and pepper. Heat the olive oil in a large skillet or pan over medium-high heat. Add the chicken and cook until golden brown and cooked through, about 5-7 minutes. Remove the chicken from the pan and set it aside.
- 3.** Make the : Sauce: Reduce the heat to medium. Add the butter to the same skillet and let it melt. Add the minced garlic and saut  for 30 seconds until fragrant, being careful not to burn it. Pour in the heavy cream and bring it to a gentle simmer, stirring frequently.
- 4.** Thicken the : Sauce: Reduce the heat to low and gradually whisk in the grated Parmesan cheese until the sauce is smooth and creamy. Season with salt and pepper to taste. If the sauce is too thick, add a tablespoon or two of the reserved pasta water to reach your desired consistency.
- 5.** Combine: Add the cooked fettuccine and the chicken back to the skillet with the sauce. Toss everything together until the pasta is fully coated.
- 6.** Serve: Garnish with fresh parsley and an extra sprinkle of Parmesan cheese. Serve immediately.

SWAPS & NOTES

Chicken: You can easily swap the chicken breasts for chicken thighs for a richer flavor, or even pre-cooked rotisserie chicken to cut down on prep time.

For a vegetarian option, simply omit the chicken and add some sauteed mushrooms or broccoli florets.

Pasta: While fettuccine is traditional, this sauce is amazing on almost any pasta.

Try it with penne, linguine, or even spaghetti.

TIPS FOR SUCCESS

Use Freshly Grated Parmesan: I'm repeating this because it's the most important tip.

It's what gives the sauce its signature silky texture.

Don't Overcook the Sauce: Heavy cream can separate or curdle if it boils for too long.

Keep the heat low once the cream is added and simply bring it to a gentle simmer.

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