

# Chicken Alfredo

*Unit: Large Skillet or Electric Skillet*

- 1 - 16 oz bag of no yolk egg noodles      3 - Boneless chicken breasts or thighs**  
**4 - Small jars of classico alfredo sauce    4 - oz of mozzarella cheese (cut on #2 blade)**

Cut chicken breasts into 1 inch cubes with kitchen shears and place in the bottom of a cold skillet. Next, place one jar of sauce (1/3 of fresh made sauce) over the chicken and top with bag of noodles.

Pour remaining sauce over the noodles and top with mozzarella cheese cut on #2 blade. Rotate the valve under the knob to open and cover the unit. Turn on medium heat (350 on the electric skillet) until the valve whistles or the lid is stinging hot to the touch.

Reduce to low (250) for 15-20 minutes. When it is done, stir up the ingredients and serve!

**Optional: Top with broccoli 5-10 minutes before you serve.**

**\*\*Also you can make your own \*\*fresh alfredo sauce instead of using jars\*\***

## **Alfredo Sauce Recipe**

**1 Cup of butter**

**4 Cups of cream**

**4 Cloves of minced garlic**

**3 Cups of parmesan cheese**

Melt the butter in a saucepan with the garlic on medium low heat. Add cream and simmer for 5 minutes. Then add the cheese and whisk quickly. Serve.