

Chicken Fettuccine Alfredo: Chicken, garlic, broth, evaporated milk, corn starch, whipped cream cheese, grated parmesan, fettuccine, drink.

Boil water so that you can cook your fettuccine until done. While that is happening, saute chicken chunks in oil with garlic, take chicken out of skillet when done and place in a container or pot. In same skillet, put in little more garlic and pour in 46oz can of chicken broth. Add 2 cans of evaporated skim milk then reduce heat and simmer. Thicken by putting in a little corn starch at a time. Stir and see if it thickens.

Add 3 8 oz packages of whipped cream cheese, keep stirring, and add 1 cup of grated parmesan cheese and some pepper. When it is smooth, throw chicken back in and let chicken heat up. Pour sauce over fettuccine. It may be easier to mix it all together first, but you may want to the presentation to be better by serving the pasta first.