



Total Time
50 MIN.

Difficulty
MEDIUM

Yields
10

Serving Size
**8 OUNCES OF PREPARED SAUCE AND
4 OZ PASTA EACH**

This classic favourite pasta dish is made with chicken and finished with Parmesan cheese for a delicious crowd-pleasing main course.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Alfredo Sauce	1 tub (4lb)	1 tub (1.8kg)
Fettuccine noodles	1 1/2 lb	680 g
Vegetable oil	2 tbsp	30 mL
Boneless skinless chicken thighs, thinly sliced	2 lb	908 g
Garlic, minced	1 tbsp	15 mL
Onion, chopped	1 (6oz)	1 (168g)
Fresh parsley, chopped, divided	1/2 cup	125 mL
Parmesan cheese, freshly grated	2 cups	500 mL
Black pepper	2 tsp	10 mL

INSTRUCTIONS

1. Thaw **Campbell's® Alfredo Sauce** according to package directions.
2. In large saucepan of boiling salted water, cook fettuccine until al dente. Drain, reserving cooking liquid. Rinse fettuccine in cold water; drain and set aside.
3. In large saucepan, heat vegetable oil over medium heat-high; sauté chicken, garlic and onion for about 10 minutes or until golden.
4. Add alfredo sauce; simmer for 6 to 8 minutes or until chicken is cooked through and mixture has thickened. Stir in half of the parsley; keep warm.
5. For each serving, plunge 1 portion of pasta (5 oz/140 g) into pot of boiling water. In skillet, heat scant cupful (250 mL) of chicken and sauce; add fettuccine and 2 tbsp (30 mL) reserved cooking liquid, tossing until coated and heated through.
6. Sprinkle with remaining parsley, Parmesan cheese and pepper.



Tip

Tips:

- Add sautéed mixed mushrooms instead of chicken for a vegetarian option.
- Use any long pasta such as linguine, spaghetti or spaghetti.