

CopyCat Olive Garden Chicken Alfredo

Ingredients

2 8oz chicken breasts
2 Tbsp olive oil
1 lb uncooked fettuccine
salt and pepper to taste
1/4 c. butter
1 Tbsp garlic minced
2 Tbsp flour
1 1/2 c. milk
1 1/2 c. heavy cream
1/2 c. Parmesan cheese grated
1/2 c. Italian blend cheese grated
fresh parsley chopped (optional garnish)

Directions

Pour olive oil into a large saute pan and cook chicken over medium heat. Allow to cool and then slice.

Bring a large pot of water to a boil. Cook pasta according to package directions; rinse, drain, and set aside.

Melt butter over medium heat in an extra large saute pan. Add garlic and saute for 1 minute.

Add flour, milk, heavy cream, and cheese directly to the melted butter in the saute pan. Stir together and heat till simmering. Add salt and pepper, to taste.

Add cooked pasta and chicken slices to the cooked sauce. Toss together and serve hot with fresh parsley on top.