

One Pot Chicken Alfredo by Lynn's Recipes



Lynn demonstrates a quick and easy dinner, One Pot Chicken Alfredo. This is a quick meal, served with a salad and garlic bread. From Kitchen Meets Girl. Serves 4.

Ingredients:

- 3 Tablespoons Olive Oil
- 1-1/4 pounds boneless, skinless chicken breasts, diced into 1" pieces
- 2 cloves garlic, minced
- Salt, pepper, garlic powder, to taste
- 1 (14 ounce) can chicken broth
- 1 cup half & half
- 1/2 pound spaghetti or fettuccine noodles, uncooked
- 2 cups Parmesan cheese, grated
- Parsley, opt., for garnish
- Crumbled Bacon, opt., for garnish

Warm olive oil over medium-high heat in a large skillet or pot. Season chicken with salt, pepper and garlic powder. Add to oil & brown, about 6 minutes. Add garlic and cook for another 30 seconds. Add pasta, chicken broth and half & half. Bring mixture to a boil; cover pan & allow the mixture to simmer or 15-20 minutes or until pasta is tender. If the mixture is too thick, add more half & half, as needed to reach desired consistency.

Remove from heat & stir in Parmesan cheese. Sprinkle with parsley and bacon, as desired.

[Comment or watch this Recipe on You Tube](#)

One Pot Chicken Alfredo by Lynn's Recipes



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | April 2016
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)