



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® CHICKEN ALFREDO PASTA

INGREDIENTS:

250 g fettuccine or tagliatelle
30 ml oil
60 ml butter
4 chicken breasts, cut into strips
Salt & freshly ground black pepper to taste
250 g rindless streaky bacon, chopped
2 cloves garlic, crushed
250 ml **LANCEWOOD® Sour Cream**
125 ml **LANCEWOOD® White Cheddar**, finely grated
180 – 250 ml milk
250 ml Parmesan cheese, grated

To serve:

Parsley, chopped
Extra Parmesan and White Cheddar

METHOD:

Cook the fettuccine or tagliatelle in salted boiling water until soft but still firm. Reserve 250 ml of the water the pasta was cooked in before draining. Set aside. Season the chicken breast strips to taste. Heat the oil and butter and fry the chicken strips until golden all over and cooked through. Remove from pan and keep warm. Fry the bacon until golden. Add the garlic and fry for 1 minute. Mix the sour cream, cheddar, 180 ml of the milk and Parmesan together. Add to the pan and simmer for 1 minute. Add the chicken. Add more milk or some of the reserved water if the sauce becomes too thick. Add the cooked pasta and toss to coat in sauce. Adjust seasoning.

To serve:

Spoon into heated plates. Sprinkle parsley on top and serve with extra Parmesan and Cheddar mixed together.

PRODUCTS USED:



Sour Cream



White Cheddar

ENJOY!