

# CHICKEN ALFREDO PASTA

Diary  
of a  
PMP  
Mom.

*Serves 3-4 persons*



My kids love this Pasta! Super easy to make!

2 Chicken Breasts (Thin slices)

1 tsp. Salt

1 tsp. Oregano

1/2 tsp. Black Pepper Powder

4 Cloves Garlic (Crushed)

1 tbsp. Butter

1 Cup Cooking Cream

4 tbsp. Parmesan Cheese

2 Cups Penne Pasta

Fresh Basil Leaves

- 1 Boil pasta in salt water with a few drops of oil.
- 2 Heat butter in a moderate hot skillet and add chicken slices and half of the crushed garlic and fry till golden brown.
- 3 Take the chicken out and in the same skillet put the rest of the garlic, oregano, salt, pepper and after a few minutes add the cooking cream and let it simmer.
- 4 Add parmesan cheese
- 5 Now add the chicken to the sauce.
- 6 Add the boil pasta in the sauce and chop fresh basil and add to it
- 7 Serve immediately with some more parmesan sprinkled on top