

CHICKEN ALFREDO PASTA

Diary
of a
PMP
Mom.

Chicken

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