



This unique cream sauce with chopped chicken pieces uses salsa and is packed full of flavor. It takes very little time to make and is a handy meal to make in a pinch with or without the chicken.

Chicken Fettuccine

Ingredients

1 cup cooked chicken, chopped
2 cups 35% whipping cream
1 tbsp mild salsa
1 tbsp basil pesto
1 tbsp maple syrup
1/2 brick cream cheese, cubed
Fettuccine noodles
Parmesan cheese

Ingredients - Chicken

2 chicken pieces
1 tbsp olive oil
1 tbsp Kosher salt
1 tsp pepper
1 tsp cayenne

Instructions

You can use pre-cooked store bought chicken for this dish, however, it is tastier if you make the chicken yourself. The chicken can be made ahead of time and kept in the refrigerator. To prepare chicken, score the top and season with salt, cayenne and pepper. Place in an oven proof pan greased with olive oil. Cook for 40 minutes at 350°F or until chicken reaches 165°F. Cool completely and once cooled, remove the meat from the bones, discard the skin and cut into small pieces. Set aside.

To make the sauce, add the whipping cream, cream cheese, salsa, pesto and maple syrup into a pan and cook over low heat until the cream cheese is melted and incorporated into the cream. As this happens, the sauce will thicken.

Prepare the fettuccine according to the package directions. To determine how much to make, wrap your thumb and finger comfortably around a batch of noodles for each person. Once the pasta is cooked to your preference, drain and toss with the sauce and chopped chicken.

Top with Parmesan cheese to serve.