



Chicken Fettuccine Alfredo *Serves 25*

What You Need

salt
72 oz. fettuccine pasta
olive oil, for tossing
12 boneless, skinless chicken breasts (about 4 lbs.)
black pepper
6 sticks butter
12 c heavy cream (6 pints)
¾ t grated nutmeg
9 c Parmesan cheese
2 disposable aluminum baking pans

Instructions

1. Bring a large pot of water to a boil, and salt generously. Add the pasta, and boil according to package directions until al dente, tender but still slightly firm. Strain, and toss with a splash of oil.
2. Meanwhile, slice the chicken into 1/4-inch-thick strips, and lay them on a plate or a sheet of waxed paper. Season with salt and pepper.
3. Heat a large skillet over medium heat, and add 12 tablespoons of the butter. When the butter melts, raise the heat to medium-high and add the chicken in 1 layer. Cook, without moving the pieces, until the underside has browned. Flip the pieces, and cook until browned and fully cooked through. Transfer the chicken to a bowl.
4. Reduce the heat to medium, and add the remaining butter. Scrape the bottom of the skillet with a wooden spoon to release any browned bits. When the butter has mostly melted, whisk in the cream and nutmeg and bring to a simmer, then cook for 2 minutes. Lower the heat to keep the sauce just warm.
5. Whisk the Parmesan cheese into the sauce. Add the chicken and cooked pasta, and toss well. Season with salt and pepper.
*Note: Don't worry if it seems like there is too much sauce. As soon as everything is tossed together, the sauce will start to cling to the pasta and thicken before your eyes!
6. Let cool and transfer to baking pans. Cover and label with date prepared + name of meal.