



Fettuccine Chicken Alfredo & Gaelic Bread

Makes Four Large Meals, can be reduced by half to enjoy twice or as a side to any meal.

Ingredients:

- 1 Litre Alfredo Cream Sauce
- 1 lb Chicken Breast Strips
- 2 Containers of Pre Cooked Fettuccine
- 2 oz Parmesan Cheese
- 2 Baguette Bread Loaves (sliced lengthwise)
- 4 oz Whiskey Butter
- 2 tbs Salt

Chicken & Alfredo Sauce Directions:

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
2. In Large Pot add 5 litres water, add 2 table spoons salt to the water, bring to a boil
3. Use either a large non stick frying pan or large / medium pot.
4. Heat fry pan on medium to high heat, When fry pans are hot, add water, oil and chicken strips.
5. Sauté Chicken on one side first, then flip or turn chicken to cook the other side
Chicken must be fully cooked to 165 degrees Celsius (if pan becomes dry add more water)
6. Add Alfredo Sauce to Chicken frying pan / pot
7. Bring the Alfredo Sauce & Chicken to a simmer; Temperature Must Reach 165 Degrees Celsius
8. Add pre cooked fettuccine to Boiling salted water, just for 2-3 minutes until hot 165 degrees C
9. Drain Fettuccine in colander in sink, Add to Alfredo Chicken pot and mix well, then serve
10. Garnish pasta with Parmesan cheese

Gaelic Toast Directions:

1. Slice Baguette Loaf length wise with a serrated knife
2. Spread Whiskey butter evenly on both cut sides
3. Lay cut loaves butter side up on a cookie sheet pan
4. Set your oven to broil
5. Place sheet pan in the middle rack of the oven, watch carefully as to not to burn the toast, takes about 3 minutes until golden brown

Thank You and keep Safe!!