

Recipe Name: Broccoli Bacon Chicken Alfredo

Serves: 2-4 people

From:

Cook Time:

Ingredients

- pasta preferably rigatoni 1lb prepared as usual
- 1lb bacon prepared and diced
- 2 heads broccoli, just the florets Steamed till very soft (mushy) Alfredo: mushy
- 1 stick butter
- 2 c. parmesan cheese Grated (maybe 3c. +) + more extra
- 4 cloves garlic Sliced thin
- 2 c. Heavy cream
- 1 tsp. dried oregano
- ground black pepper to taste

3 boneless chicken breasts; cubed + sauté in pan with basting oil slowly till cooked through, using medium low heat

Notes:

Optional: - ^{crushed} ~~crushed~~ red pepper
- sautéed onion
- prosciutto
- sundried tomatoes

Direction

Alfredo Sauce: (in big pot)

- on low heat melt butter
- add garlic, keep on low heat ~ 3min
- add cream, turn to medium heat
- once cream is hot add parmesan
- keep stirring.
- add oregano + pepper
- Heat sauce till cheese is melted, turn to low heat.

- in the big pot add pasta to Alfredo, stir.

- now, add broccoli and keep stirring pasta till broccoli is broken up good.

- mix in chicken and bacon

- top with extra parmesan cheese + salt to taste.

Serve!