Alfredo Sauce

**Pasta:**

6oz Fettuccine Noodles

Fill Dutch oven 2/3 full with water. Place lid on top and bring to a boil over high heat.

When boiling, remove lid and put in noodles. Reduce heat to medium high and boil for 8-10 min until al dente.

Drain noodles in colander and serve immediately.

**Sauce:**

1c milk

1pkg seasoning

3T butter

Whisk milk into seasoning until well blended and add butter.

Stirring frequently, cook over medium heat until sauce boils. Reduce heat and simmer 2 min. Sauce will thicken as it stands.

**Chicken:**

1 ½ large chicken breasts, sliced

Cut chicken breast into ½” thin strips.

Cook chicken in skillet over medium heat until no longer pink.

DO NOT brown the chicken.

When cooked, add to sauce to keep warm until pasta is done cooking.

Mix the warm Alfredo sauce and chicken into the noodles and serve.