


Fettuccine Alfredo

By Aaron Hutcherson

 Servings: 3-4 (makes about 6 cups)

 Total: 30 mins

- ☐ 1/2 teaspoon fine salt, plus more as needed
- ☐ 8 ounces dried fettuccine
- ☐ 6 tablespoons (3 ounces) unsalted butter, divided
- ☐ 2 medium boneless, skinless chicken breasts (12 ounces total), sliced into 1/4-inch-thick strips; or 8 ounces fresh mushrooms, such as button, cremini, oyster or a mix, sliced or torn into bite-size pieces (see Variations)
- ☐ 1/2 teaspoon freshly ground black pepper, plus more to taste
- ☐ 1/2 teaspoon garlic powder
- ☐ 1 cup heavy cream
- ☐ 3 1/2 ounces parmesan cheese, finely grated (1 cup)
- ☐ Chopped fresh flat-leaf parsley, for serving (optional)

Step 1

Bring a large pot of lightly salted water to a boil. Add the pasta and cook according to the package instructions, until just shy of al dente. Reserve about 1 cup of the cooking water, and drain the pasta.

Step 2

While the water comes to a boil, pat the chicken dry with towels and season both sides with the salt, pepper and garlic powder. In a 10-inch or larger saute pan or skillet over medium-high heat, melt 2 tablespoons of the butter until foaming. Add the chicken and cook without moving, until browned on the first side, about 2 minutes. Flip the chicken and cook until browned on the other side and cooked all the way through, 2 to 3 minutes more. Transfer the chicken to a plate.

Step 3

To the same skillet, add the heavy cream, along with the remaining 4 tablespoons of butter, and cook, scraping up any brown bits stuck to the bottom (depending on the type of skillet used; see headnote). Bring to a simmer and cook, stirring occasionally until slightly reduced, 2 to 3 minutes. Stir in the cheese until completely melted.

Step 4

Return the chicken to the skillet, then add the pasta and 1/4 cup of the reserved pasta cooking water and cook, stirring regularly, until the pasta is al dente and the sauce has reduced to coat the pasta, adding more pasta cooking water as needed to adjust the consistency of the sauce. Taste, and season with more salt or pepper, as desired. Divide among bowls, garnish with parsley, if using, and serve right away.

Substitutions

Instead of fettuccine >> use any long pasta shape.

Variations

To make the mushroom fettuccine Alfredo, in a large skillet over medium-high heat, melt 2 tablespoons of unsalted butter until foaming. Add the mushrooms and cook, stirring occasionally, until starting to brown, 5 to 7 minutes. Season with the salt, pepper and garlic powder and cook, stirring occasionally, until browned, 1 to 2 minutes more. Leave the mushrooms in the skillet and proceed with making the sauce and finishing the pasta as instructed.

