



## Chicken Alfredo with Fettuccine



This recipe calls for:

### Classic Alfredo Sauce

Prep time

**20 minutes**

Cook time

**10 minutes**

Servings

**4**

### Ingredients

- 1 Tbsp. butter
- 1 lb. boneless, skinless chicken breasts, cut into strips
- 1 jar RAGÚ® Classic Alfredo Sauce
- 8 ounces fettuccine, cooked and drained

### Instructions

1. Melt butter in large skillet over medium-high heat and cook chicken, stirring occasionally, until chicken is thoroughly cooked. Remove chicken and set aside.
2. Stir sauce into same skillet. Simmer covered over low heat, stirring occasionally, 5 minutes or until heated through. Serve sauce and chicken over hot fettuccine and sprinkle, if desired, with grated Parmesan cheese.