

Chicken Fettuccine Alfredo

- 1/2 stick butter
- 2 tbsps. minced garlic
- 1 8oz pkg. Mullers fettuccine
- 1 pkg. Lipton recipe secrets (veg)
- 1 8 oz sour cream
- 2 cups small sliced cooked chicken
- 1-1/4 cup Light cream
- 1/2 tsp. Salt

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Prepare fettuccine boil 11-12 min. or until desired tenderness. In large skillet over low heat saute garlic in butter until garlic is almost golden. Add 2 cups sliced cooked chicken stir and cover cook 3 min. In medium bowl mix sour cream, Light cream 1 1/4 cup until desired thickness, 1pkg. Lipton recipe secrets, veg. mix, and set aside. Remove fettuccine from heat and drain then add to saute garlic chicken. Raise heat to med. Add alfredo sauce, salt and stir cook 2 min. serves 4.

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