

Jen's TikTok Chicken & Bacon Alfredo

Makes approx 4 servings



Ingredients:

- 500g diced chicken *
- 500g diced bacon
- 6 tbspn butter/margarine
- 1 & 1/2 cup thickened cream
- 1 tbspn minced garlic
- 1 & 1/4 cup Parmesan cheese
- 2 tbspn diced parsley
- Salt & Pepper
- Pasta as per required quantity
- *can use shredded BBQ chicken also



Method:

- * Dice & cook chicken, set aside
- * Dice & cook bacon, set aside
- * Boil water & cook pasta as per packet
(Cook for a few minutes less than the packet says, it will finish cooking in the sauce & will stay a bit firmer)
- * Add butter/margarine to pan & melt down
- * Add Minced garlic (best to measure with your heart)
- * Add thickened cream and stir for 1-2 minutes
- * Let cream sauce reduce & cook for approx 5 minutes
- * Add Parmesan cheese & whisk well until cheese is melted
- * Add salt & pepper to taste
- * Once pasta is cooked, reserve some water and drain pasta
- * Add desired amount of pasta water to sauce which will thin out the sauce if needed, add small amounts slowly to desired thickness
- * Add pasta and stir in sauce
- * Add cooked chicken & bacon and stir in
- * Add chopped parsley & stir through

Garish with additional Parmesan cheese & parsley