

QUICK AND EASY ALFREDO SAUCE

yield: 4 SERVINGS prep time: 5 MINUTES cook time: 20 MINUTES total time: 25 MINUTES

INGREDIENTS:

- 1/2 cup butter
- 1 (8oz) package cream cheese
- 2 teaspoons garlic powder
- 2 cups milk
- 8 oz grated Parmesan Cheese (about 1 cup)
- 1/8 teaspoon ground black pepper
- 2 cups cooked, chopped chicken
- 1 package of linguini noodles



DIRECTIONS:

1. Cook noodles according to package directions.
2. Melt butter in a medium, non-stick saucepan over medium heat.
3. Add cream cheese and garlic powder, stirring with wire whisk until smooth. (Mine always looks like cottage cheese and turns out great).
4. Add milk, a little at a time, whisking to smooth out lumps.
5. Stir in Parmesan and pepper.
6. When Parmesan is all dissolved and smooth, stir in chicken.
7. Remove from heat when sauce reaches desired consistency.
8. Sauce will thicken rapidly, thin with milk if cooked too long.
9. Toss with hot pasta to serve.

Adapted from Allrecipes