

Chicken Alfredo

Ingredients

- 1 tbsp olive oil
- 1 piece of chicken
- 100g fettuccine
- $\frac{1}{2}$ tbsp butter
- $\frac{1}{2}$ an onion
- 1 garlic clove
- 100ml double cream
- A piece of nutmeg
- 50g parmesan
- A bit of fresh parsley

Method

1. Slice the onion
2. Chop up the garlic finely
3. Chop up parsley roughly
4. Grate the parmesan
5. Grate the nutmeg
6. Cut the chicken into bitesize
7. Cook the fettuccine and leave in the water once it starts boiling.
8. Fry the chicken until the it starts getting golden brown.
9. Add onion, garlic, butter, salt and pepper, nutmeg and cook for a few minutes.
10. Add cream and mix well.
11. Add the fettuccine and some of the parmesan, toss everything together.
12. Serve with the remaining parmesan, a scattering of parsley, and black pepper.