

CHICKEN WITH ALFREDO SAUCE

4 whole chicken breasts, boneless and skinless
1/3 c. milk
1 c. seasoned bread crumbs
1 lb. fettuccine
cooking oil for deep frying
3 shallots or green onions, finely chopped
3 chopped garlic cloves
3 T. butter
2 c. whipping cream
1/2 T. fresh basil (1/2 t. dry)
1/2 T. fresh tarragon (1/2 t. dry)
1/2 T. fresh thyme (1/2 t. dry)
1/2 T. fresh dill (1/2 t. dry)
1/2 c. grated parmesan cheese
1/2 c. grated romano cheese

Rinse chicken and pat dry. Cut into 1 inch pieces. Dip in milk to coat. Shake in batches in bag with bread crumbs. Fry chicken in 2 inches of oil at 375 degrees for 2 or 3 minutes. Can also bake in single layer at 450 degrees for 7 to 9 minutes.

Cook fettuccine. Drain and keep warm. Cook shallots and garlic in butter till tender. Add cream. Bring to boil, reduce and simmer for 5 minutes until thickened. Stir in remaining ingredients, season with salt and pepper if necessary. Serve over fettuccine. Top with chicken. Makes 8 servings.

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