

Chicken Tetrazini

ingredients:

- 1 package fettuccine
- 2 large chicken breast cut into strips
- 1 cup chopped Broccoli
- 2 cups roasted red pepper cut into strips
- 1 cup sliced fresh mushrooms
- 1 small onion, chopped
- 1 can cream of mushroom soup
- ½ cup seasoned (garlic powder, salt & pepper) flour
- 2 cups chicken broth
- ½ cup white wine
- 1 cup heavy whipping cream
- 6 tablespoons of butter
- 1 cup grated Parmesan cheese

directions:

- Cook Fettuccine according to the package directions
- Meanwhile sprinkle the chicken lightly with the seasoned flour
- In a saucepan, melt butter over medium heat until it sizzles. Add the chicken strips and cook until golden brown
- Add onions and mushrooms, sauté until tender
- In a mixing bowl combine the chicken broth, mushroom soup, heavy cream and white wine. Add to saucepan along with the broccoli and roasted red peppers
- Cook on medium-low heat for 30 minutes, stirring occasionally
- Add chicken mixture to the Fettuccine, toss and serve with sprinkled Parmesan cheese