

Chicken Alfredo

Sauce

Ingredients

- 1/4 cup butter
- 1 tsp crushed garlic
- 1 tbsp cream cheese (** 2 tbsp if using milk instead of cream)
- milk or cream 1/2 cup
- 5 shakes of parmesan cheese
- handful shredded mozzarella cheese
- pepper to tast

Directions

- melt butter, saute garlic on medium heat
- add cream cheese
- Slowly add milk while stiring
- add remaining ingredients - parmesan, mozzarella, pepper
- bring to a boil then reduce heat to low

Chicken

- olive oil
- garlic
- slice into mouth size pieces
- get pan hot before adding chicken
- high heat until almost cooked