

Tavuklu Fettucini Alfredo

Tavuklu Fettucini Alfredo tarifi - Kremalı, tereyağlı sosla hazırlanan klasik İtalyan makarnası. Evde kolayca yapabileceğiniz lezzetli tarif.

5	20	25	4	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Tavuklu Fettucini Alfredo

Malzemeler

- 1 pack pasta
- 2 chicken meat
- 1 stick unsalted butter
- 2 cup heavy cream
- 1 tsp nutmeg
- 1 cup parmesan cheese
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper

Yapılışı

- Prepare the pasta water**

Fill a large pot with water and bring to a rolling boil over high heat. Add 1 tablespoon salt to the water.
- Cook the pasta**

Add 1 pack fettuccine to the boiling water and cook according to package directions until al dente, usually 8-12 minutes. Reserve 1 cup pasta cooking water before draining. Drain the pasta and set aside.
- Prepare the chicken**

Cut 2 chicken breasts into thin strips, about 1/2-inch wide. Season all sides with 1 teaspoon salt and 1 teaspoon black pepper.
- Cook the chicken**

Heat 1 tablespoon butter in a large skillet over medium-high heat until melted and foaming. Add seasoned chicken strips in a single layer and cook without moving for 3-4 minutes until golden brown on the bottom.
- Flip chicken pieces and cook for another 3-4 minutes until golden brown and cooked through (internal temperature reaches 165°F/74°C).**

Transfer chicken to a plate and set aside.
- Make the Alfredo sauce**

Reduce heat to medium and add remaining butter to the same skillet. Let it melt completely, scraping up any browned bits from the bottom of the pan with a wooden spoon.
- Pour in 2 cups heavy cream and bring to a gentle simmer, stirring constantly. Let it simmer for 2-3 minutes until slightly thickened.**

8 Finish the sauce

Remove skillet from heat and gradually whisk in 1 cup grated Parmesan cheese until smooth and melted. The sauce should coat the back of a spoon.

9 Combine and serve

Add the cooked fettuccine and chicken back to the skillet with the sauce. Toss gently to coat everything evenly. If the sauce is too thick, add reserved pasta water 2 tablespoons at a time until desired consistency is reached.

10 Taste and adjust seasoning with additional salt and pepper if needed. Serve immediately while hot.

İpuçlar?

Makarna suyundan bir bardak saklayın - ni?astal? su sosunuza lezzet katar ve k?vam?n? ayarlamana?za yard?mc? olur.

Mutlaka tuzsuz tereya?? kullan?n, aksi takdirde yemek çok tuzlu olabilir.

Parmesan yerine pecorino-romano peyniri kullanarak daha derin ve cesur bir tat elde edebilirsiniz.

Tavan?n dibini iyice kaz?y?n - yap??m?? parçalar lezzet deposudur ve sosunuza zenginlik katar.

Peynirin topaklanmamas? için sosu sürekli kar??t?r?n ve ate?i çok yüksek tutmay?n.

Tavu?u pi?irirken çok hareket ettirmeyin - güzel karamelizasyon için sab?rla bekleyin.

Makarnay? al dente k?vam?nda pi?irin çünkü sosla kar??rken biraz daha pi?meye devam edecek.

Servis tabaklar?n? önceden ?s?t?n, böylece yemek daha uzun süre s?cak kal?r.