

Chicken Alfredo in a Skillet

12 oz noodles, linguine, or spaghetti (or precooked)
1 c water
1 t chicken base
15 oz jar Alfredo sauce
16 oz sour cream
12 oz frozen peas
12 oz precooked chicken—strips or cubes
1 T crushed garlic
1 c grated Parmesan cheese

In large skillet on medium high heat add water and base followed by noodles. Cook until softened.
Add Alfredo and sour cream, mix well
Stir in peas
Stir in chicken, garlic, then cheese
Add pepper or any desired seasoning (no need for salt)
If it's heated through, it's done! Enjoy!!!

Adapted from an online recipe which would be mixed differently, poured into a 9 X 13 baking dish and topped with a sleeve of crushed Ritz crackers mixed with 2 T melted butter and baked for 30 minutes in a 350 degree oven. If you want to add that topping, just heat the topping in a toaster oven and spread over the skillet version. Or just serve with a wonderful bread!
—-Barbara Brown Beeman, Clarksville TN