

Foster's Body & Paint

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Herbed Chicken Fettuccini

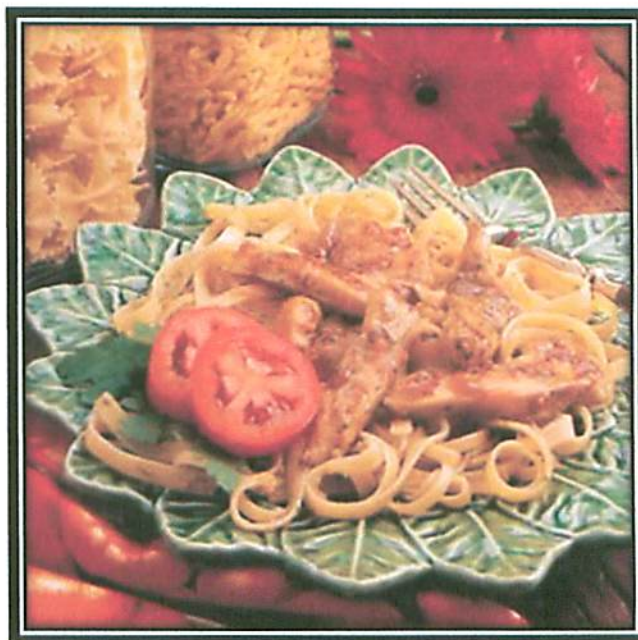
Ingredients:

- 2 tsp. salt-free seasoning blend
- 1 tsp. poultry seasoning
- 1 lb. boneless skinless chicken breasts, cut into 1-inch strips
- 2 Tbsp. olive oil
- 4 Tbsp. butter, divided
- 2/3 cup water
- 2 Tbsp. teriyaki sauce
- 2 Tbsp. onion soup mix
- 1 envelope savory herb and garlic soup mix, divided
- 8 oz. uncooked fettuccini or pasta of your choice
- 2 Tbsp. grated Parmesan cheese
- 1 Tbsp. Worcestershire sauce

Preparations:

- 1.) Combine seasoning blend and poultry seasoning; sprinkle over chicken. In a skillet, sauté chicken in oil and 2 Tbsp. butter for 5 minutes or until juices run clear.
- 2.) Add the water, teriyaki sauce, onion soup mix and 2 Tbsp. herb and garlic soup mix. Bring to a boil.
- 3.) Reduce heat; cover and simmer for 15 minutes.
- 4.) Meanwhile, cook the fettuccini according to package directions. Drain; add to the chicken mixture.
- 5.) Add cheese, Worcestershire sauce, remaining butter, and remaining herb and garlic soup mix; toss to coat.

Makes 4 servings



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