

Chicken & Broccoli Alfredo

Servings: 6

Prep time: 20 minutes

Cook time: 15 minutes

Ingredients:

- 1 Tbsp. Butter
- 1 ½ lbs. boneless, skinless chicken breasts, cut into strips
- 1 jar RAGU® Classic Alfredo Sauce
- 1 package (12 oz.) frozen broccoli florets, thawed
- 1 package (12 oz.) fettuccine pasta

Directions:

- 1) Melt butter in large nonstick skillet over medium-high heat and cook chicken, in batches if necessary, stirring occasionally, until chicken is thoroughly cooked. Remove chicken and set aside.
- 2) Stir sauce and broccoli into same skillet. Bring to a boil over medium-high heat. Reduce heat to low and simmer covered, stirring occasionally, until broccoli is heated through, about 5 minutes. Stir in chicken and cook, stirring occasionally, until heated through, about 2 minutes. Serve over hot fettuccine and sprinkle, if desired, with grated Parmesan cheese.

