

Alfredo Pasta with Crispy Chicken

20–25 Min

Ingredients 4 Portions

= Kotányi Produkte

For the chicken:

400 g	Chicken breast fillets
1 package	Crispy breading mix, chili jalapeño
	Oil, for frying

For the Alfredo sauce and pasta:

250 g	Fettuccine
3 tbsp	Butter
1	Small shallot, finely chopped
1	Garlic clove, finely chopped
120 g	Cooking cream
75 g	Grated cheese (Parmesan, Grana Padano or Emmental)
	Salt and pepper, to taste

For serving:

	Fresh parsley
	Grated Parmesan

Preparation

1. Cut the chicken into fillets. Pour 500 ml of cold water into one bowl and add Kotányi Crispy Breading Mix – Chili Jalapeño to another.
2. Dip each piece of chicken briefly into the water, then coat it with Kotányi Crispy Breading Mix – Chili Jalapeño, pressing lightly.
3. Heat the oil in a pan to 165 °C and fry the chicken for 3–4 minutes on each side until golden and crispy. Transfer to a strainer to drain excess oil.
4. Bring a large pot of salted water to a boil and cook the fettuccine until al dente. Reserve about 200 ml of the cooking water.
5. In another pan, melt the butter, add the shallot and sauté for 2 minutes until soft. Add the garlic and cook briefly. Pour in the cream and bring to a gentle simmer.
6. Remove from heat, stir in the cheese, season with salt and pepper.
7. Add the pasta and about 100 ml of the reserved cooking water. Return to low heat and toss gently until the sauce coats the pasta (add more water if needed).
8. Slice the chicken into strips. Serve the pasta topped with crispy chicken, grated Parmesan and fresh parsley.