



Alfredo Pasta with Crispy Chicken

🕒 20–25 Min   

Preparation

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

- 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.

