

Chicken Spinach Pasta Alfredo

DINNER

Ingredients

- 6 oz fettuccine pasta
- 1 tbsp Truly Grass Fed Salted Butter
- 1/2 yellow onion, diced
- 2 garlic cloves, minced
- 1/2 cup heavy cream
- 3/4 cup reserved pasta water
- 1/2 cup Truly Grass Fed Maker's Blend Cheese, grated
- 1 cup fresh spinach
- 1 tsp red pepper flakes
- Salt, to taste
- Pepper, to taste
- 1 1/2 cups pre-cooked grilled chicken



Instructions

1. Cook pasta until al dente. reserving 3/4 cup of pasta water. Drain pasta and set aside.
2. Melt butter in a skillet over medium heat, then add onions and garlic. Sauté until onions are translucent and garlic is fragrant.
3. Add heavy cream, pasta water, and grated cheese. Reduce heat to low and simmer for 3 minutes until sauce begins to thicken.
4. Fold spinach in to sauce and add seasonings.
5. Add pasta and chicken, then toss evenly to coat.
6. Option to top with additional grated cheese before serving.



Naturally Irish. Truly Delicious.