
Parmesan Chicken Fettuccine

6 portions

1 pound fettuccine
3 cups small fresh broccoli florets
3/4 cup (1 1/2 sticks) butter, divided
3/4 tsp salt, divided
1/2 tsp black pepper, divided
12 ounces boneless, skinless chicken breasts cut into bite size pieces
1 small onion, chopped
2 garlic cloves, minced
4 ounces fresh mushrooms, sliced
3 cups whipping cream
1 1/2 cups grated Parmesan cheese, plus additional for serving
6 slices of bacon, cooked and crumbled, divided
Cracked black pepper

1 Cook the fettuccine according to the package directions, adding the broccoli in the last 3 minutes of cooking. Drain and keep warm.

2 Meanwhile, melt 2 tbsp of butter in a large skillet over medium heat. Season the chicken with 1/2 tsp of salt and 1/4 tsp of pepper. Cook in the hot butter until cooked through, 5 to 6 minutes. With a slotted spoon, transfer the chicken from the skillet to a plate and set aside.

3 Add 2 tbsp of butter to the skillet. Cook the onions, garlic, and mushrooms in hot butter just until the vegetables are softened, 4-5 minutes. Set aside.

4 Combine the remaining 1/2 cup (1 stick) of butter and the heavy cream in a medium sauce pan over medium low heat. Heat and stir until the butter is melted, about 2 minutes. Stir in the remaining 1/4 tsp of salt and 1/4 tsp of pepper.

5 Add the Parmesan cheese and stir until the cheese is melted. Stir in the chicken, onion mixture, and half the bacon.

6 Toss the drained pasta and broccoli with the chicken mixture. Divide among six serving plates. Top with additional cheese and remaining bacon.