

## Chicken Fettuccine with Pepper Cream Sauce

Submitted by: Denise Neff, Imperial Beach, CA



4 Servings

- 1 pound **Pilgrim's Pride** boneless, skinless chicken thighs
- Salt and freshly ground pepper to taste
- 1 tablespoon butter
- 1 large green bell pepper, thinly sliced
- 1 large red bell pepper, thinly sliced
- 1 small red onion, thinly sliced
- 3 cloves garlic, minced
- 1/2 teaspoon dried crushed red peppers
- 1 1/2 cups heavy cream
- 2 tablespoons tomato puree
- 1 cup low salt chicken broth
- 1/4 cup finely chopped fresh basil
- 1 cup grated Parmesan-Romano cheese
- 12 ounces fettuccine
- Fresh basil for garnish, (optional)

Rinse chicken and pat dry. Cut into strips and season with salt and pepper. Melt butter in large skillet over medium-high heat. Add chicken strips and cook until opaque and no longer pink inside. Remove to a plate. Add bell peppers and onion to same skillet and stir-fry until onion is transparent and peppers are crisp tender, about 5 minutes. Add garlic and crushed red peppers; stir and cook about 2 minutes more. Add cream, tomato puree and chicken broth. Simmer, stirring occasionally, until sauce thickens slightly, about 8 to 10 minutes.

Add reserved chicken strips to sauce and simmer until heated through. Stir in basil and cheese. Taste and season with salt and pepper if necessary.

Cook fettuccine according to package directions until al dente. Drain pasta and combine with sauce, tossing gently. Place on serving platter and garnish with basil leaves. Additional Parmesan cheese may be offered when served if desired.

Variation: Substitute 1 pound boneless, skinless, chicken breasts or a combination of white and dark meat for boneless, skinless, chicken thighs and proceed as above.