

# *Chicken Fettuccine Alfredo with Roasted Veggies*

ingredients:

fettuccine noodles, cooked

chicken breasts or thighs, cooked, diced

Bertolli Garlic Alfredo sauce

roasted veggies (recipe below)

parmesan cheese and basil for garnish, if desired

Directions:

If you haven't already cooked your chicken and noodles, you can do it while the veggies are roasting. Our favorite chicken to use in this recipe is our Garlic Herb Chicken. If I am in a pinch and my chicken is still sitting in my freezer, I use this recipe and pop it in my pressure cooker as a back up plan. If you are doing the Pressure Cooker Chicken, get it going before you start your veggies. If you are doing the Garlic Herb Chicken, you can cook it while the vegetables are in the oven.

Heat Bertolli Garlic Alfredo Sauce and pour over diced chicken. Pour over cooked fettuccine noodles and top with roasted veggies. Garnish with parmesan and basil, if desired.

Here is the recipe for the roasted vegetables:

Roasted Veggies

Ingredients:

broccoli, chopped

cauliflower, chopped

fresh mushrooms, sliced

cherry tomatoes

sprinkle of garlic salt

sprinkle of black pepper

juice of half a lemon

drizzle of olive oil

 *Helping of Happiness*