

STRAIGHT FROM THE FRESH FARM



Farmhouse Chicken Alfredo

What You Need

- 1 stick butter
- 1 8 oz brick cream cheese
- 1/2 cup Parmesan Cheese
- 1/2 -3/4 cup raw milk (Depending how thick you want your sauce)
- 1t dried (or fresh!) Basil -- to taste
- 1/4t garlic powder --to taste
- Pepper to Taste
- Chicken (Grilled is amazing but left-over chicken or rotisserie are great too!)
- Pasta of Choice
- Just a *little* pesto on the top IF you're a pesto fan :)

Instructions

1. Melt butter and cream cheese together over low heat in a small saucepan. Once they are hot and bubbly, whisk them together and then add your parmesan cheese, milk, and basil.
2. Cut chicken and add to sauce. Stir occasionally until chicken is hot.
3. Serve over your favorite pasta!