



## Fettuccine Alfredo with Spinach & Feta Chicken Grillers

A classic fettuccine alfredo recipe with a tasty twist: the addition of Stoltzfus Meats Spinach & Feta Chicken Grillers!

**Servings:** 6 to 8

### Ingredients

- 1 lb. fettuccine noodles
- 1/2 cup butter
- 2 cups heavy cream
- 4 oz. cream cheese
- 2 tsp. minced garlic
- 1 tsp, Italian seasoning
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 2 cups freshly grated parmesan cheese
- 4 Stoltzfus Meats Spinach & Feta Chicken Sausage Grillers (approx. 1 lb)

### Directions

1. Bring a pot of heavily salted water to a boil. Cook fettuccine noodles according to package instructions.
2. Heat a medium frying pan over medium-high heat, and pan fry the chicken grillers until they reach an internal temperature of 165 degrees, approximately 5-7 minutes. Remove from pan.
3. To make the alfredo sauce, combine butter, heavy cream, and cream cheese in a medium saucepan. Cook over medium heat, whisking until melted. Add the garlic and spices and whisk until smooth (around one minute). Whisk in the parmesan cheese. Bring to a simmer and continue to whisk until the sauce starts to thicken.
4. Toss the fettuccine noodles in the alfredo sauce and top with sliced Spinach & Feta Chicken Grillers.



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