

When Landon was just about six months old we took a trip down to visit my mom (Stefanie) in Florida. Jason, Landon and I hopped on a plane for an eight day trip where Landon was spoiled rotten and did not have to sit by himself for more than 30 seconds.

This trip was wonderful for me. We saw some sites, relaxed and ate more food than anyone would ever need to eat. One evening in particular Stef asked me what I would like for a special meal and I chose, of course, Italian. She made us the most delicious Fettuccini Alfredo I have ever eaten. She then made hand breaded thin sliced chicken strips to top it all off! Amazing!

Now I am not quite as good at cooking as Stef but I like to think that we are comparable or at least will be someday. I have toyed with this recipe a little bit and have come close to making it near perfect. Now, it's no Olive Garden or Macaroni Grill, but it is pretty darn close. It is probably one of the best meals ever created.

Chicken Fettuccini Alfredo

6 boneless chicken breasts - sliced

6 Tbsp butter, divided

4 Tbsp minced garlic

1 Tbsp Italian seasoning

1 pkg fettuccini pasta

1/3 cup all-purpose flour

1 Tsp salt and pepper

3 cups milk

1 cup half-and-half

3/4 cup grated parmesan cheese

8 oz. shredded Colby-Monterey Jack cheese

1/2 cup sour cream

Place chicken in skillet over medium heat. Add 2 Tbsp butter, 2 Tbsp garlic and seasoning. Cook until no longer pink. Remove and set aside. Mean while, cook pasta and drain. Melt remaining butter and garlic in skillet. Stir in flour, salt and pepper. Cook 2 min. Slowly add milk and half-and-half, stirring until smooth. Add cheeses until melted. Add sour cream and chicken. Serve over pasta.

