



## Chicken Fettuccine with Rosemary Garlic Sage Cream Sauce

**Yield:** 1 servings

| INGREDIENTS  | MEASUREMENTS      |
|--|-------------------|
| <b>Fettuccine Ingredients</b>                            |                   |
| Fettuccine   | 4 ounces          |
| Olive oil  | 1 1/2 tablespoons |
| Chicken breast — boneless/skinless, chopped              | 3 ounces          |
| Heavy cream  | 1 1/8 cups        |
| SupHerb Farms Fusions® Rosemary Garlic Sage              | 1 tablespoon      |
| Salt and pepper  | to taste          |
| <b>Topping Ingredients</b>                               |                   |
| SupHerb Farms Fresh Frozen Parsley                       | 1 tablespoon      |
| SupHerb Farms Fresh Frozen Tomato Roasted Diced with Oil | 2 tablespoons     |
| Parmesan cheese — grated                                 | 1 tablespoon      |

### PREPARATION

1. Boil pasta in 2 quarts of water. Drain cooked pasta, sprinkle with olive oil and set aside.
2. Heat olive oil in a sauté pan. Add chicken, salt, and pepper. Cook for 2 minutes or until cooked.
3. Add cream. Bring to a boil and stir in SupHerb Farms Fusions® Rosemary Garlic Sage. Reduce heat and simmer for 2 minutes or until sauce thickens.
4. Add noodles and toss ingredients together.
5. Top with SupHerb Farms Fresh Frozen Parsley and Tomato, and parmesan cheese. Serve immediately.