**Chicken Alfredo**

**Sauce:**

4 Tbsp. butter

1 Tbsp. flour

2 cloves garlic, minced

2 cups heavy cream

¾ cup parmesan cheese

1 ½ cups chicken stock

Salt and pepper to taste

**Pasta:**

2 cup AP flour

2 eggs

1 tsp. salt

6 Tbsp. water

2 Tbsp. olive oil

**Ingredients:**

1 chicken breast per person in your group

**INSTRUCTIONS**

**Pasta:**

1. In a medium bowl, stir together the flour and salt, then make a well in the center.
2. Add the egg and olive oil. Mix in with your hands until a dough forms.
3. If the mixture is dry, add a small amount of water and mix. Repeat this step as necessary.
4. Let the dough rest for 10 minutes.
5. Run the dough through the pasta machine like Chef showed you.

**Sauce:**

1. Melt the butter over medium heat. Add the garlic and cook until it begins to turn white; about 2 minutes. Whisk in the flour and cook for about 1 minute.
2. Add the cream and bring to a simmer. Stir often to ensure that the cream does not burn.
3. Once the cream begins to simmer, whisk in the parmesan cheese until it is melted. This will be thick.
4. Add some of the chicken stock until it reaches the consistency your group would like.
5. Season with salt and pepper. If you would like to try other spices in it, you are welcome to.
6. Cook and drain the pasta.
7. Cook the chicken.
8. Toss the cooked pasta with the sauce and chicken.