Crispy Chicken Alfredo

This crispy chicken alfredo recipe makes 4 servings in about 35 minutes. Follow the measured steps and verify raw chicken reaches 165°F (74°C) with a thermometer. Timing varies with cut thickness and equipment.



RECIPE AT A GLANCE

YIELD	4 servings
PREP	15 min
COOK	20 min
TOTAL	35 min
LEVEL	Easy

Cook poultry to 165 F (74 C) in the thickest piece. Check with a food thermometer.

INGREDIENTS

- 12 oz (340 g) fettuccine
- 1 lb (450 g) chicken breast, sliced
- 1 tbsp (15 ml) olive oil
- 1/2 cup (50 g) panko
- 1/4 cup (25 g) grated Parmesan
- 1/2 tsp garlic powder
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 1 1/4 cups (300 ml) heavy cream
- 2 tbsp (28 g) butter
- 1 garlic clove, minced
- 3/4 cup (75 g) Parmesan for sauce
- 2 tbsp parsley.

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METHOD

1. Cook fettuccine to al dente. Reserve 1 cup pasta water; drain.
2. Toast panko with 1 teaspoon oil in a small pan, stirring until golden. Remove from heat and stir in 1/4 cup Parmesan and garlic powder.
3. Season chicken with salt and pepper. Heat remaining oil in a skillet and cook chicken in batches until browned and 165°F (74°C). Transfer to a plate.
4. Melt butter in the skillet, soften garlic, add cream and simmer gently 3 minutes. Lower heat and stir in Parmesan. Toss with pasta and chicken; thin with pasta water. Top with crisp panko and parsley.

COOK'S NOTES

Tip: Sprinkle the crisp topping on each serving at the last moment so it does not soften in the sauce.
Watch out: Mixing panko into the sauce before serving removes the texture contrast.
Variation: Use crushed toasted breadcrumbs or chopped toasted almonds for a different crunch. If you want breaded chicken instead, use the separate fried chicken method and cook to 165°F (74°C).

STORAGE & FREEZING

Refrigerate leftovers in shallow covered containers within 2 hours of cooking, or within 1 hour when the ambient temperature is above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Refrigerate cooked chicken promptly and follow the oldest ingredient's storage clock.

Freezing: Cool promptly, pack airtight and freeze at 0°F (-18°C) or below for best quality for up to 2 months. Cream-based sauces may separate after thawing. Thaw in the refrigerator; continuous freezing preserves safety longer than the quality window.

REHEATING

Reheat covered in a saucepan over low heat or in the microwave with a splash of broth or water, stirring for even heating. Reheat leftovers to 165°F (74°C), checking more than one spot. Avoid a hard boil, which can split the sauce.

Food safety: For raw poultry, measure the thickest portion with an instant-read thermometer and cook to at least 165°F (74°C). For casserole-style recipes, check the center reaches 165°F (74°C). Color and timing alone do not establish safety. Fully cooked leftover chicken should be reheated to 165°F (74°C).