

# Chicken Fettuccini

WITH BROCCOLI AND TOMATO SIDE DISH

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## Ingredients

- 1 rotisserie chicken
- 8 oz fettuccine noodles
- 15 oz jar alfredo sauce of choice
- 2 ½ cups chicken broth
- ½ cup fresh parmesan cheese
- 12 oz bag of frozen riced cauliflower (you are only going to use half)
- Salt and pepper

## Side dish

- 1 10 oz bag frozen broccoli
- Half of a red onion, sliced
- 1 cup cherry tomatoes
- 2 TBS balsamic vinegar
- 1 TBS olive oil
- Salt and pepper to taste

## Directions

1. Add chicken broth to a large skillet with uncooked fettuccini noodles. Cover, and bring to a boil. Cook for about 5 minutes.
2. While pasta is cooking, add broccoli, tomatoes and onion to the air fryer. Season with vinegar, olive oil, salt and pepper. Cook on 400 degrees for 15 minutes.
3. Microwave cauliflower according to package instructions.
4. Remove chicken from the bone, and put in a medium bowl. You can use scissor or a knife to cut chicken up.
5. Add chicken to the skillet and gently combine with noodles.
6. Mix alfredo sauce and ½ of the bag of cauliflower to a blender and blend until smooth.
7. Add sauce to the skillet and allow everything to cook together for 4-5 minutes over medium heat
8. Turn heat to low, and stir in parmesan cheese. Taste and add salt and pepper if needed.
9. Enjoy!

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MADE WITH LOVE

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by Teresa Forchard