

CHICKEN GARLIC ALFREDO

F EASY

Last Modified: 10/15/2018

PREP: 30 Min
COOK: 35 Min
SLOW COOKER

PASTA

MAKES 12 To 15 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Boneless / Skinless Chicken Breasts	Thawed
OR			
1	Whole	Rotisserie Chicken (Unflavored)	Skinless
2	Recipes	Sauce - Garlic Alfredo Sauce	
1	Pound	Box Dried Rigatoni	Cooked
OR			
1	Pound	Box Penne Pasta	Cooked
4	Pats	Unsalted Butter	

OPTIONAL INGREDIENTS			
1/2	Bunch	Fresh Italian Parsley Leaves	Fine Chop
1/2	Pound	Large Shrimp (31 / 35 Count)	Cooked
1/2	Pound	Grilled Chicken Strips	Cooked
1/2	Pound	Fresh Bay or Diver Sea Scallops	
1/2	Pound	Fresh Lump Crab Meat (NOT Claw)	

PREPARATION	
FACTOID	Pasta as a dish to serve is difficult at best. This slow cooker process works rather well as long as you have some way to reheat the sauce immediately before serving.....
FACTOID	You may freely substitute just about any non-red meat or seafood you wish in place of the Chicken. This makes an extremely tasty Shrimp Garlic Alfredo.
HINTS	Store-bought cans of Grated / Shredded Parmesan Cheese are heavily laced with Corn Starch to keep it from lumping together. Using them will make an Alfredo Sauce that is REALLY thick and one that will not re-heat worth a damn.
HINTS	The only reason we are using Rigatoni is that it can hold up to sitting in a slow cooker & will not clump together in a gooey mass as easily as Fettuccini Noodles will.
HINTS	I just used Bella Cucina "Cordelle" Pasta to make this dish - BEAUTIFUL!
TOOLS	1) Large Stainless Skillet & Lid 2) Box Grater 3) Large Stock Pot & Lid 4) 6+ Quart Crock Pot
PREP	DISH 1) Grate the Parmesan Cheese and set it aside.
1	Make the doubled Sauce - Garlic Alfredo Sauce according to the recipe and store it while hot in a large sauce pan so it can be reheated after arrival at the party
2	Cook the pasta al-dente according to the package directions just prior to leaving for the party. Mix a couple of pats of Butter in the hot Pasta and stir until melted. Stir in just enough Sauce to just barely coat the pasta to help keep it from clumping together.
3	Add the cooling Pasta into large zip lock bags, seal tightly and squeeze lightly to separate. Wrap the bags in a heavy blanket to keep the Noodles as warm as possible while traveling. Reserve a cup of the cooking water in a microwave proof bowl that you can seal for traveling.

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4	PARTY ARRIVAL: Plug in the slow cooker and set it to high. Add in 1/2 cup of the reserved cooking liquid, cover and heat until hot.
5	Add in the Pasta without stirring, cover and allow it to heat for 1/2 hour or until the Pasta is hot.
6	Set the slow cooker to low just before you are ready to begin serving and stir the Pasta to mix in the hot cooking liquid.
7	Heat the Alfredo Sauce on the stovetop until it just begins to bubble, add in the cooked Chicken and stir until thoroughly mixed. Allow it to set on the off burner while covered for
8	IMMEDIATELY before serving, stir the hot Alfredo Sauce & Chicken mixture into the Pasta. If the Sauce is still too thick, stir in a bit more of the hot cooking water until it reaches the desired consistency.
SERVE	Serve while hot.