



Abundance Hill Favorite Recipes

Creamy Fettuccine with Chicken and Leeks

Serves: 4

Total Time: 30 minutes

Ingredients

¾ lb fettuccine or another long pasta
2 tbsp unsalted butter
1 leek (white and light green parts only)
Kosher salt and pepper
1 ½ cups heavy cream
2 tbsp lemon zest
3 cups shredded rotisserie chicken (already cooked)

Directions

Cook the pasta according to the package directions; drain and return to pot.

Meanwhile, heat the butter in a medium skillet over medium heat. Add the leek, ¾ tsp salt and ¼ tsp pepper and cook, stirring occasionally until tender (4 – 6 minutes).

Add the cream and 1 tbsp of the lemon zest and simmer until slightly thickened (8 – 12 minutes).

Add the chicken and cook until warmed through, 1 to 2 minutes more.

Add the chicken mixture and the remaining tablespoon of lemon zest to the pasta and toss to coat. Serve warm.