

Best Blackened Chicken Alfredo by Playstore.Pw

AbidMedia · 09/10/2025



Prep Time

30

Difficult

Medium

Servings

1

Description

Best Blackened Chicken Alfredo by Playstore.Pw

Ingredients

- 2 large boneless
- skinless chicken breasts
- 1 tbsp olive oil
- 1 tsp paprika
- 1 tsp garlic powder
- ½ tsp onion powder
- ½ tsp cayenne pepper (adjust to taste)
- ½ tsp dried thyme
- ½ tsp dried oregano
- ½ tsp salt
- ¼ tsp black pepper

Instructions

1. Cook the pasta: Boil fettuccine according to package directions. Drain and set aside
2. reserving ½ cup of pasta water. Season the chicken: In a small bowl
3. mix paprika
4. garlic powder
5. onion powder
6. cayenne
7. thyme
8. oregano
9. salt
10. and pepper. Rub olive oil over the chicken
11. then coat thoroughly with the seasoning blend. Cook the chicken: Heat a skillet over medium-high heat. Cook chicken for 5–6 minutes per side
12. until blackened and fully cooked (internal temp 74 °C / 165 °F). Remove and let rest
13. then slice into strips. Make the Alfredo sauce: In the same pan
14. lower heat to medium. Add butter and garlic; cook 1 minute until fragrant. Pour in heavy cream and simmer 2–3 minutes. Stir in Parmesan and cream cheese (if using) until smooth and creamy. Add salt and pepper to taste. Combine: Toss cooked pasta into the sauce
15. adding a bit of reserved pasta water if needed for consistency. Top with sliced blackened chicken. Serve: Garnish with chopped parsley and extra Parmesan. Serve immediately.