



PREP TIME: 15 MIN.

COOK TIME: 4 HOURS 30 MIN.

SERVES 6-8.

Perfect lusciously creamy chicken Alfredo that is perfect for any family night dinner or a crowd!
Freezes & reheats well.

Great with leftover chicken, or rotisserie chicken. Just adjust cook times!

INGREDIENTS:

CHICKEN:

- 4 - Boneless chicken breasts (skinless / approx. 1 lb.)
- ½ Cup of low sodium chicken broth
- ½ Teaspoon Dan-O's original seasoning
- ¼ Teaspoon garlic powder
- ¼ Teaspoon thyme
- ¼ Teaspoon Italian seasoning
- ¼ Teaspoon Fair's Best Better Bayou Sauce

SAUCE:

- 2 Cups heavy cream
- 3-4 Cups low sodium chicken broth
- 4 Tablespoons unsalted butter (cut into pieces)
- 8 oz. cream cheese (cut into pieces)
- ½ - 1 Teaspoon salt (to taste)
- 1 Teaspoon Italian seasoning
- ½ Teaspoon pepper
- ½ clove garlic (chopped or minced)
- 2-3 Tablespoons (to taste) Fair's Best Better Bayou Sauce
(Only at Northern Lights Pizza locations)
- 1 Pound of Rigatoni or Penne pasta (uncooked)
- 4 oz. Parmesan cheese (shredded)
- Fresh parsley (finely chopped)

Add some extra flair with some cumin, smoked paprika, crushed red pepper, extra Italian seasoning, or your favorite seasonings.

INSTRUCTIONS:

1. To your slow cooker add the chicken breasts, broth, Dan-O's, thyme, Italian seasoning, & Fair's Best Better Bayou Sauce.
2. Cover and cook for 2 hours on HIGH or 3-4 hours on LOW.
3. Remove chicken and cut or shred it. Return the chicken back into crock pot and add all the sauce ingredients (broth, butter, cream cheese, salt, Italian seasoning, pepper, garlic, Fair's Best Better Bayou sauce, & Parmesan cheese. Cover and cook on HIGH for 30 minutes stirring occasionally until sauce is mixed well.
4. Add pasta and continue cooking on HIGH for 1-2 hours or until pasta is tender. Add parmesan & parsley.

NOTE: Add more broth & cook time if you like extra creamy.