



Chicken Carbonara

Ingredients:

5 strips bacon, cooked and chopped
2 Chicken Breasts
Salt/pepper
2 Tbsp butter
3 cloves garlic, minced
 $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup heavy cream
1 cup chicken broth
3 Tbsp flour
 $\frac{3}{4}$ cup Parmesan Cheese
1 bag "Anything's Pastable" garlic and herb pasta
2 Tbsp parsley

Instructions:

Start a large stock pot to boil with water for the pasta.
Season chicken with salt and pepper and add to a hot grill pan with press.
Cook completely and cut into small cubes.
Add pasta to boiling water.
Meanwhile, make the sauce in the grill pan, utilizing pan drippings. Melt butter and saute garlic until softened.
Whisk in flour and stir constantly until flour taste is cooked off. Gradually whisk in liquid ingredients and cook over medium heat until thickened. Stir in parmesan Cheese.
When it is time to drain the pasta, toss in chicken and bacon. Drain pasta and fold it together with the sauce. Sprinkle with parsley to serve.