

Chicken Tequila Fettuccine

Compare this Chicken Tequila Fettuccine to California Pizza Kitchen's. I've made this recipe for years and recently I've lightened it up by using whole milk instead of cream. It's even more delicious and creamy. The flour from the fettuccine noodles thickens the sauce as it sits together.. Be sure to add the lime juice after the fettuccine noodles so you don't curdle the milk. Have dinner on the table in 30 minutes!

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| 4 Tbs | olive oil | 2 | cloves garlic, minced |
| 1 large | onion, sliced thin | 2 | limes, zested first, then juiced |
| 2 | bell peppers (red, yellow, orange or green) sliced thin into 3" pieces | 1 teaspoon | ground cumin |
| 1 pound | fettuccine | 1 cup | chicken stock |
| ¼ cup | tequila | 1 cup | whole milk (not 2%) |
| 2 | Chicken breasts -- boned and skinned, cut into 1" pieces | 1 | salt and pepper to taste |
| | | ¼ cup | Chopped cilantro |
| 1 | jalapeno chile, minced | | |

- 1 Bring pasta pot of salted water to boil. Slice the onion and the bell peppers.
- 2 Heat 2 Tablespoons olive oil in large fry pan and cook onions on low until they are translucent. Set aside in a bowl. Add 1 more Tablespoon olive oil to pan and fry peppers until they are lightly browned. Add to onion bowl. While onions and peppers are cooking, mince jalapeno and garlic, zest and juice the limes and cut up the chicken.
- 3 In the meantime, cook the fettuccine in boiling salted water until al dente. Drain.
- 4 While fettuccine is cooking, add tequila to the empty fry pan to deglaze, loosening up any browned bits in the pan. Then add the chicken, jalapeno, garlic, lime zest and cumin. Stir and turn heat up to med high for 3 minutes.
- 5 Add chicken stock, milk, onions and peppers and turn heat up to high for 5 minutes or until it boils.
- 6 Add drained fettuccine to the sauce and then the lime juice. Season with salt and pepper. Stir and cook on low for a few minutes until the fettuccine absorbs some of the liquid. Turn off heat. Let it sit for a few minutes before serving up in pasta bowls. Stir again and add more liquid from the bottom of the pan to each bowl to make it creamy. Garnish with cilantro leaves.

Servings: 6

Preparation Time: 15 minutes

Cooking Time: 25 minutes

Total Time: 30 minutes

Nutrition Facts

Nutrition (per serving): 541 calories, 118 calories from fat, 13.3g total fat, 50.9mg cholesterol, 183.6mg sodium, 603.1mg potassium, 67.6g carbohydrates, 4g fiber, 6.1g sugar, 31.2g protein.

Recipe Type: Main Dish, Pasta, Poultry

Source

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