



CHICKEN PARMESAN ALFREDO

CHICKEN PARMESAN IS A TIMELESS COMFORT FOOD, AND WHEN PAIRED WITH CREAMY HOMEMADE ALFREDO SAUCE, TENDER BROCCOLI, AND PERFECTLY COOKED PASTA, IT BECOMES A COMPLETE MEAL THAT'S PERFECT FOR FAMILY DINNERS OR SPECIAL OCCASIONS.



				
PREP TIME 20 MIN	COOK TIME 35 MIN	TOTAL TIME 55 MIN	SERVINGS 4-6	DIFFICULTY MODERATE

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREPARE THE CHICKEN BY TRIMMING AND POUNDING IT TO AN EVEN THICKNESS IF NEEDED.

STEP 2

- SEASON THE CHICKEN WITH CHERRY SMOKED GARLIC SALT, APPLEWOOD SMOKED PEPPERCORN, AND SMOKED PAPRIKA.
- COAT WITH FLOUR, DIP IN BEATEN EGGS, THEN COVER WITH SEASONED BREADCRUMBS AND PARMESAN CHEESE.

STEP 3

- COOK THE CHICKEN IN A SKILLET OVER MEDIUM HEAT UNTIL GOLDEN BROWN AND COOKED THROUGH.
- SET ASIDE TO REST.

STEP 4

- PREPARE THE ALFREDO SAUCE BY MELTING BUTTER, SAUTÉING GARLIC, ADDING HEAVY CREAM, AND SLOWLY INCORPORATING FRESHLY GRATED PARMESAN CHEESE.
- SEASON WITH APPLEWOOD SMOKED SEA SALT AND APPLEWOOD SMOKED PEPPERCORN.

STEP 5

- COOK THE PASTA ACCORDING TO PACKAGE DIRECTIONS.
- DRAIN AND TOSS WITH THE ALFREDO SAUCE.
- COOK THE FETTUCCINE ACCORDING TO THE PACKAGE DIRECTIONS. DURING THE LAST 2-3 MINUTES OF COOKING, ADD THE BROCCOLI FLORETS TO THE BOILING PASTA WATER. DRAIN BOTH TOGETHER AND IMMEDIATELY TOSS WITH THE HOMEMADE ALFREDO SAUCE UNTIL EVENLY COATED.

STEP 6

- SERVE THE CRISPY CHICKEN OVER THE ALFREDO PASTA.
- GARNISH WITH FRESH PARSLEY AND ADDITIONAL PARMESAN CHEESE.

INGREDIENTS

FOR THE CHICKEN

- BONELESS, SKINLESS CHICKEN BREASTS
- 2 CUPS FRESH BROCCOLI FLORETS
- FLOUR
- EGGS
- ITALIAN BREADCRUMBS
- PARMESAN CHEESE
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA
- CHERRY SMOKED GARLIC SALT
- OLIVE OIL

FOR THE ALFREDO SAUCE

- BUTTER
- HEAVY CREAM
- FRESH PARMESAN CHEESE
- GARLIC
- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN
- FOR SERVING
- FETTUCCINE OR YOUR FAVORITE PASTA
- FRESH PARSLEY
- ADDITIONAL PARMESAN CHEESE

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA
- CHERRY SMOKED GARLIC SALT



CHICKEN PARMESAN ALFREDO CONT'D

🔥 SMOKEHOUSE KITCHEN TIPS:

- COOK THE BACON UNTIL JUST CRISP BEFORE LAYERING.
 - CUT THE POTATOES EVENLY SO THEY COOK AT THE SAME RATE.
 - FRESHLY SHREDDED CHEDDAR MELTS BETTER THAN PRE-SHREDDED CHEESE.
 - LET THE CASSEROLE REST FOR FIVE MINUTES BEFORE SERVING.
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RECIPE VARIATIONS

- CHICKEN THIGHS INSTEAD OF BREASTS
- GRILLED CHICKEN PARMESAN
- SHRIMP ALFREDO
- BROCCOLI ALFREDO
- SPICY CHICKEN PARMESAN USING HICKORY SMOKED HABANERO PEPPERCORN
- GLUTEN-FREE BREADCRUMBS AND PASTA

COOKING SCIENCE:

WHY FRESH PARMESAN MAKES BETTER ALFREDO SAUCE

FRESH PARMESAN CHEESE CONTAINS FEWER ADDITIVES THAN PRE-SHREDDED CHEESE, ALLOWING IT TO MELT SMOOTHLY INTO THE CREAM AND BUTTER. MANY PACKAGED SHREDDED CHEESES CONTAIN ANTI-CAKING AGENTS THAT CAN PREVENT THE SAUCE FROM BECOMING SILKY AND CREAMY. USING FRESHLY GRATED PARMESAN CREATES A RICHER TEXTURE AND HELPS THE SAUCE CLING BEAUTIFULLY TO THE PASTA AND CHICKEN.