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# Baked Chicken Alfredo

*Cherl Brink*

*Nettles Island Cooking in Paradise - 2014*

**1 package (16 ounce) penne or elbow macaroni**  
**2 containers (10 ounce ea) refrigerated Alfredo sauce**  
**1 container (8 ounce) sour cream**  
**1 container (15 ounce) Ricotta cheese**  
**2 cloves garlic, minced**  
**3 cups cooked chicken, chopped**  
**2 large eggs, lightly beaten**  
**1/4 cup grated Parmesan cheese**  
**1/4 cup chopped fresh parsley**  
**2 cups mozzarella cheese**

Prepare the pasta according to package directions. Drain and return to the pot.

In a bowl, stir together the pasta, Alfredo sauce, sour cream, Ricotta cheese, garlic, chicken, eggs, Parmesan and parsley. Mix well. Spread the mixture into a lightly greased 13x9-inch baking dish.

Sprinkle evenly with the mozzarella.

Bake at 350 degrees for 30 minutes or until bubbly.

## **Chicken**

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*Per Serving (excluding unknown items): 2863 Calories; 193g Fat (61.2% calories from fat); 241g Protein; 33g Carbohydrate; 1g Dietary Fiber; 1296mg Cholesterol; 2776mg Sodium. Exchanges: 1/2 Grain(Starch); 33 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 26 Fat.*