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# Spinach Fettucini with Chicken

*The Cheese Cellar Restaurant - Pittsburg, PA*

*Pittsburgh Chefs Cook Book - 1989*

Servings: 2

**2 tablespoons clarified butter**  
**1 piece boneless chicken breast, cut into strips**  
**2 tablespoons flour, seasoned with salt, pepper and tarragon**  
**1 tablespoon green onion, diced**  
**1/4 cup mushrooms, sliced**  
**2 teaspoons lemon juice**  
**1/2 cup heavy cream**  
**2 cups spinach fettucini, cooked**  
**1/4 cup Parmesan cheese**  
**2 tablespoons tomatoes, diced**

Heat the butter in a skillet.

Dredge the chicken pieces in the seasoned flour mixture. Shake off the excess and saute' for 20 to 30 seconds.

Add the green onions, mushrooms and lemon juice. Continue to saute' until the chicken is lightly browned.

Add the cream, pasta, Parmesan cheese and tomatoes. Stir gently to combine thoroughly. Simmer until the cream is thickened.

Serve with toasted, chopped walnuts sprinkled over the top.

## **Pasta**

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*Per Serving (excluding unknown items): 398 Calories; 38g Fat (84.1% calories from fat); 7g Protein; 10g Carbohydrate; 1g Dietary Fiber; 122mg Cholesterol; 211mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 7 Fat.*