Chicken Fettuccine Alfredo

Ingredients

* 1 ½ boneless, skinless chicken breast, cubed
* 80 mL butter
* 2 [garlic cloves](http://www.food.com/about/garlic-165), minced
* 500 mL [heavy cream](http://www.food.com/about/heavy-cream-361)
* 2 mL black pepper
* 125 mL grated [parmesan cheese](http://www.food.com/about/parmesan-cheese-467)
* 180 mL [mozzarella cheese](http://www.food.com/about/mozzarella-746)
* 1 roma tomato, diced
* Small bunch parsley, to garnish
* 8 oz. fettuccine pasta

Directions

1. Cut chicken into bite-sized cubes. In a large skillet over medium heat (#5), cook chicken until no longer pink inside. Remove from skillet and set aside.
2. Meanwhile, melt butter in medium saucepan over low heat (#3).
3. Once melted, add the minced garlic, heavy cream, and black pepper and bring mixture to a simmer. Stir FREQUENTLY. You do not want the sauce to stick to the bottom of the pot!
4. Add the Parmesan cheese and whisk vigorously to get rid of lumps. Simmer sauce, stirring frequently, for 8-10 minutes or until sauce has thickened and is smooth.
5. When sauce has thickened, add the mozzarella cheese and whisk CONSTANTLY until smooth.
6. Meanwhile, bring a large pot of lightly salted water *(as-salty-as-the-sea)* to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain using a colander.
7. Pour the alfredo sauce into the pasta and stir carefully until it is evenly mixed. Stir in diced tomatoes.
8. Dish onto individual serving plates and garnish with parsley.