

BACON CHICKEN ALFREDO

1 package (16 oz) fettucine noodles

1 pound bacon, diced

1-1/4 # boneless, skinless chicken breasts cubed

1/4 tsp salt

1/4 tsp pepper

2 jars (16 oz) prepared Alfredo sauce

1 package (10 oz) frozen chopped spinach, thawed and squeezed dry

1/2 tsp Italian seasoning

1/4 cup grated Parmesan cheese

Cook fettucine according to package directions. Meanwhile in a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove bacon to paper towels; drain, reserving 3 tbsp of drippings.

Sprinkle the chicken with salt and pepper. Cook chicken in the drippings over medium-high heat until the juices run clear.

Drain fettucine; stir into skillet. Add the Alfredo sauce, spinach and Italian seasoning and bacon. Cook and stir until heated through. Sprinkle with Parmesan cheese.

Yield: 6-8 servings