Chicken Alfredo

Ingredients

- 2 tablespoons olive oil
- 1 1/4 pounds skinless, boneless chicken breast halves, cut into strips
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 jar (14.5 ounces) Prego® Roasted Garlic Parmesan Alfredo Sauce
- 8 ounces (1/2 of a 1-pound package) fettuccine pasta, cooked and drained
- 2 tablespoons chopped fresh parsley

Directions

1. Heat the oil in a 12-inch skillet over medium-high heat. Sprinkle the chicken with the salt and pepper. Add the chicken to the skillet and cook until the chicken is cooked through, stirring occasionally. Remove the chicken from the skillet and keep warm. Reduce the heat to medium.
2. Stir the Alfredo sauce in the skillet and heat through. Add the chicken and fettuccine and toss to coat.
3. Sprinkle with the parsley and serve immediately.