

## **Chicken Alfredo with Mushrooms & Asparagus**

Source: USA Weekend 9/10/2000

Author: Jean Anderson

Prep Time: 15 minutes

Cooking Time: 12 minutes

### **INGREDIENTS:**

1 C converted rice  
2 T extra-virgin olive oil  
8 oz package sliced fresh white mushrooms  
1 C fresh or frozen chopped onions (1 medium-large yellow onion)  
1 small clove garlic, minced  
1/2 tsp dried marjoram  
1/4 tsp dried thyme  
1/4 tsp freshly ground pepper  
10 oz package fully cooked carved chicken breast  
10 oz package refrigerated prepared Alfredo sauce  
1/4 C dry sherry, Marsala or white wine  
9 oz package frozen asparagus cuts (don't thaw, but separate the pieces)

### **DIRECTIONS:**

Prepare rice as per package instructions. Meanwhile, heat oil in large, heavy skillet over moderate heat for 2 minutes. Add mushrooms, garlic, marjoram, thyme & pepper - cook, stirring often, till mushrooms release their juices & they evaporate (about 5 minutes).

Add chicken, Alfredo sauce & wine; adjust heat so mixture bubbles gently, then cook, stirring frequently & breaking up chicken, till steaming (about 3 minutes).

Add asparagus, distributing evenly over surface of mixture - cover & cook just till asparagus is crisp-tender (2-3 minutes - no longer).

Spread hot rice on a heated deep platter, spoon chicken mixture on top - serve.

Serves: 6