

Two Ingredient Homemade Pasta

You can easily use a pasta maker, but if you don't have one, a rolling pin and knife or pizza cutter will work as well. This can easily be scaled up. One rule of thumb is to use 1 egg per person.

Ingredients:

1 cup flour

2 eggs

Instructions:

1. In a medium bowl, add flour and make a well in the center and crack in your eggs.
2. Mix with fork then until starting to bind then transfer onto a floured surface and knead by hand until dough becomes smooth and pliable and is no longer tacky.
3. Roll dough out on a floured surface as thinly as it will go.
4. Cut noodles to desired width with knife or pizza cutter and hang on drying rack. A wire cooling rack will work if you don't have a pasta drying rack.
5. Boil noodles in salted water for 2-4 minutes depending on thickness of the noodles.



Chicken and Broccoli Fettuccini Alfredo

Ingredients:

½ lb fettuccini pasta or can use recipe for homemade noodles above (I used 2 eggs, one cup flour)

1 head of broccoli, chopped

1-1.5 lbs boneless skinless chicken breasts

2 tablespoons butter

2 cloves garlic, minced

1 cup heavy cream

½ cup shredded parmesan cheese, plus more for garnish
2 tablespoons olive oil, divided
Salt and pepper

Instructions:

1. Bring a large pot of water to a boil. Season with salt.
2. Heat a large skillet over medium-high heat with 1 tablespoon olive oil.
3. Add broccoli and season to taste with salt and pepper. Cook uncovered until bright green, about 4 minutes.
4. Add 2 tablespoons of water and cook uncovered until water has evaporated. Transfer to a medium bowl.
5. Add fettuccini to boiling water and cook according to manufacturer's instructions.
6. In same skillet, heat 1 tablespoon of olive oil. Add chicken and season with salt and pepper. Cook until chicken is cooked through. Transfer to same bowl as broccoli.
7. In the same skillet, melt butter, then cook the garlic until fragrant, about 30 seconds.
8. Add heavy cream and scrape brown bits from the bottom of the skillet.
9. Add the parmesan cheese and cook until melted, turn heat to low.
10. Drain pasta and add cooked pasta to the skillet with the sauce, toss to coat the noodles.
11. Add cooked chicken and broccoli, toss to combine.
12. Top with additional parmesan cheese as desired.

