

A TMI "Lavish Grace" Recipe

Slow Cooker Chicken Alfredo

Ingredients (Serves 4)

Recipe by Beth Bergren – At Moms Table – www.bethbergren.com/www.bethbergren.blogspot.com

- Cooking Spray
- 4 (4 oz) skinless, boneless chicken breasts cut in half
- ¼ cup water
- 1 (7 oz) package dry Italian style salad dressing mix
- ½ clove of garlic, pressed
- 1 (8 oz) package cream cheese, softened
- 1 (10.75 oz) can condensed cream of chicken OR mushroom soup
- 1 (8 ounce) package spaghetti or vermicelli noodles
- 1 TB chopped fresh parsley

Directions

1. Spray the ceramic liner of slow cooker with cooking spray & add chicken
2. Combine Italian dressing mix and water in a small bowl & pour over chicken
3. Sprinkle with garlic
4. Cover and cook on **LOW** for 4 hours.
5. After 4 hours whisk together softened cream cheese and cream of chicken soup together, blending until smooth. Pour mixture over chicken breasts.
6. Cook on **LOW** for 1 additional hour.

Pasta Instructions

1. Fill a large pot with lightly salted water and bring to a boil.
2. Once water is boiling stir in the spaghetti or vermicelli noodles.
3. Cook uncovered for 12 minutes. Stir occasionally until pasta is cooked.
4. Drain pasta into a colander.
5. Serve by spooning chicken and sauce over hot cooked pasta.

Time to say Grace!



In Him we have redemption through His blood, the forgiveness of sins, in accordance with the riches of God's grace that He lavished on us. Ephesians 1:7-8

Our precious Lord and Savior, thank you for grace You so richly pour out in our salvation. We know we cannot save ourselves. It is only by Your mercy and grace that we can pass from spiritual death to eternal life. May we be forever grateful for Christ's sacrifice for us. It is in His glorious name we pray. Amen.

Want to know more about the lavish grace of God? Join the study of "Lavish Grace" at
www.TheMomInitiative.com

