

## **Fennec Fox Fettuccine**

*From KidsHealth.org*

The Fennec fox is native to the Sahara Desert and North Africa. A nocturnal animal, it rests during the day and is awake during the night. The fennec fox eats fruit, leaves, roots, small rodents, birds, bird eggs, lizards and insects.

**Prep time:** 25 minutes

### **Ingredients:**

- 1 tbsp. butter
- 1/2 tsp. garlic, minced
- 1 (10.75 oz.) can broccoli cheese soup
- 1/2 c. heavy whipping cream
- 1/2 c. whole milk
- 1/4 c. Parmesan cheese
- 3 (6 oz.) cooked chicken breasts, diced
- 6 oz. cooked fettuccine
- 1 1/2 c. steamed broccoli

### **Directions:**

1. In a hot skillet, melt butter and sauté garlic for 2 minutes over medium-low heat. Stir constantly to avoid burning the garlic.
2. Stir in soup, heavy whipping cream, whole milk, and Parmesan cheese.
3. Heat sauce mixture until it boils.
4. Add cooked chicken to sauce mixture.
5. Reduce heat to low and cover.
6. Cook on low heat for 5 minutes, stirring often.
7. Toss with fettuccine and steamed broccoli.

**Serves:** 3