Chicken Alfredo

1 package fettucine noodles

1-2 chicken breasts-diced

1 tablespoon oil

3 tablespoons butter

8 fluid ounces heavy whipping cream

salt to taste

1 pinch ground nutmeg

 1/4 cup grated Parmesan cheese

1/4 cup grated Romano cheese

1 egg yolk

2 tablespoons grated Parmesan cheese

Directions:

Cook Pasta According to package directions and drain.

In 1 tablespoon oil. Sauté chicken until no longer pink.

Alfredo Sauce:

Melt butter or margarine in a saucepan over medium heat.

Add heavy cream, stirring constantly.

Stir in salt, nutmeg, grated Parmesan cheese, and grated Romano cheese.

 Stir constantly until melted, then mix in egg yolk.

Simmer over medium low heat for 3 to 5 minutes.

Garnish with additional grated Parmesan cheese, if desired.