Chicken Fettuccine

- 12 oz. fettuccine
- 3 T. butter or margarine
- 1 T. flour
- 1 T. chicken flavor bouillon granules
- 1 t. dried basil leaves
- 1/2 t. garlic powder
- 1/4 t. pepper
- 2 c. milk
- 2 c. cubed cooked chicken
- 3 T. parsley flakes
- grated parmesan cheese

Cook fettuccine as package directs; drain. In a medium saucepan, over medium heat, melt butter; stir in next 5 ingredients. Gradually stir in milk; cook and stir until slightly thickened and bubbly. Stir in chicken; heat through. In a large serving bowl combine hot cooked fettuccine, sauce and parsley, toss to coat. Serve immediately with parmesan cheese.