


Easy Fettuccine Duo

 PREPARATION TIME
5 minutes

 COOKING TIME
15 minutes

 PERFECT PARTNER
minestrone



**MONEY.
Cook's
SAVER.**

Use leftover fettuccine for a second meal. Place pasta in a greased baking dish. Combine 2 eggs, 1 cup peas and 2 cups cottage cheese; spread over pasta. Bake at 350°F until set, about 30 minutes.

SHOPPING LIST

- plain fettuccine
- spinach fettuccine
- heavy cream • ground nutmeg
- Parmesan cheese

ON HAND

- butter • egg

INGREDIENTS

- 8 ounces spinach fettuccine
- 8 ounces plain fettuccine
- 2 tablespoons butter
- 1 cup heavy cream
- 1/2 teaspoon ground nutmeg
- 1 egg
- 1/2 cup shredded Parmesan cheese

SERVES **4**

COOKIN' *Express*

• You can save time by whisking the butter, cream, nutmeg, egg and Parmesan in a medium bowl. Then simply add the mixture all at once to the pasta in step 3.

Make Ahead

The fettuccine can be cooked, drained, tossed with 1 tablespoon of olive oil, and refrigerated for up to 4 hours before using. Reheat to serve.

♦ VARIATION

For a classic Italian Carbonara, add 1/4 cup diced smoked pork during step 2. Stir until pork is cooked through.

1 Cook pasta according to package directions.



2 Drain pasta well. Return pasta to pot.



3 Reduce heat to low. Return pot to stove. Add butter, cream and nutmeg. Toss well to coat pasta.



4 Add egg and Parmesan to pot. Stir briskly until egg coats pasta strands and sets, about 1 minute.

