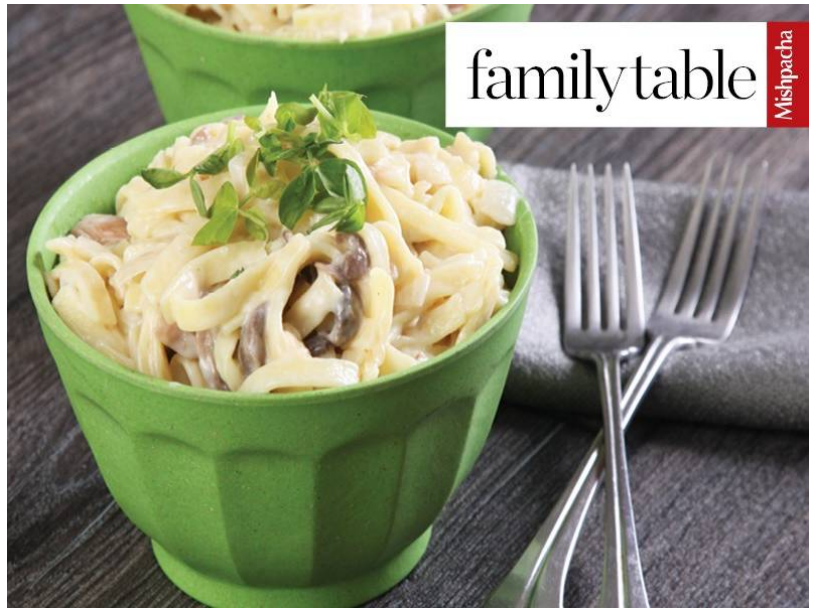


# Lite Fettuccine Alfredo

Recipe By *Faigy Grossman*



Cooking and Prep:  25  
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Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot,  
Chanukah, Nine Days

**Diet:** Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Italian

What a boon! A terrific lighter version of a popular favorite, this creamy pasta dish is now guilt-free. (No heavy cream!)

## Ingredients (7)

### Main ingredients

- oil, for sautéing
- 1 large onion, diced
- 1 box fresh mushrooms, sliced, or 1 (8-ounce/227-gram) can sliced mushrooms
- 2 and 1/2 tablespoons mushroom soup mix

- 1 cup milk
  - 1 cup shredded cheese
  - 1 (12-ounce) package medium noodles, cooked and drained according to package instructions
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## Start Cooking

### Make the Pasta

1. Heat oil in a large frying pan. Sauté onion until golden.
2. Add mushrooms and sauté until they lightly brown and begin to shrink, another four to five minutes.
3. Lower flame and add soup mix to pan; mix gently to combine.
4. Add milk and bring to a low boil. Stir in cheese and mix until melted.
5. Add noodles and stir until pasta is well coated. Serve immediately.

### Credits

Photography: Kantor.

Styling: Brynie Greisman.