

Fettuccine Alfredo with Chestnuts and Mushrooms

Recipe By *Chaia Frishman*



Cooking and Prep:  20
m

Serves:  5

Contains:    

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Cuisines: Italian

This dish is perfect for a special brunch or just to make a Melave Malka that much more special! The sweetness of the chestnuts balances the earthiness of the mushrooms. Definitely a marriage of flavors.

Ingredients (10)

Main ingredients

- 2 tablespoons canola oil
- 2 and 1/2 cups sliced baby bella mushrooms (you can substitute Portobello or cremini if you like)
- 3/4 cup organic **Gefen Roasted and Peeled Chestnuts**, broken into larger pieces (a little less than the 5.2-ounce vacuum bag)
- 3/4 cup diced shallots
- 1 teaspoon salt
- 1 tablespoon minced garlic or 3 cubes **Gefen Frozen Garlic**

- 2 tablespoons butter
 - 2 tablespoons flour
 - 2 cups milk
 - 3/4 package **Haddar Fettuccine**, prepared, with 1 cup pasta water reserved
-

Start Cooking

Make the Alfredo Sauce

1. Heat oil in frying pan and add mushrooms and shallots and sauté for four to five minutes till soft. Add chestnuts and sauté another minute. Add garlic and salt and sauté one more minute.
2. Push mushroom chestnut mixture to one end of the pan and lower heat to the lowest temperature. In another pot, bring milk to just about boiled.
3. Meanwhile, on the other end of the pan, place butter and let the heat of the pan melt it till liquid. Add the flour to butter and mix it to create a roux.
4. Add the hot milk and mix slowly adding the mushroom chestnut mixture. As it cooks, it will thicken into a sauce.

To Serve

1. Add reserved pasta water. Toss sauce with pasta and serve.

Credits

Styling and Photography: Baila Rochel Leiner