

Fettuccine with Pesto Alfredo Sauce

Recipe By Esther Deutsch



Cooking and Prep:  30
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Serves:  4

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot, Nine

Days

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Ingredients (9)

Pesto

- 1 cup fresh basil leaves
- 1/2 cup pine nuts or walnuts, toasted
- 4 cloves garlic or 4 cubes **Gefen Frozen Garlic**
- 1/4 cup **Bartenura Olive Oil**

1 teaspoon fresh ground **Gefen Black Pepper**

1/4 cup grated parmesan cheese

Sauce

1 cup heavy cream

Haddar Kosher Salt, to taste

Pasta

1 pound **Tuscanini Fettucine Pasta**, cooked al dente

Start Cooking

Prepare the Pasta

1. Process basil, nuts, garlic, olive oil, pepper in food processor until smooth. Stir in grated parmesan and combine well.
2. In a large sauté pan over medium to high heat, heat heavy cream for several minutes until it starts to thicken considerably. Add pesto sauce and stir well to combine. Season with kosher salt if needed.
3. Add pasta to sauté pan and cook over low heat for a minute or two, combining with sauce until evenly incorporated. Garnish with basil leaves and/or pine nuts. Serve hot.