

Fire-Roasted Fettuccine

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 10 m

Serves:  10

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Even your pickiest eaters will love this. It's easy, saucy, and downright delicious.

Everything you want in a Nine Days dinner. Thanks, Rivky K.

Ingredients (18)

Fettuccine

- 1 (12-oz./400-g.) package fettuccine or other pasta (this works beautifully with whole wheat pasta)
- [Gefen Olive Oil Cooking Spray](#)
- 1 tablespoon butter
- 1 medium onion, very finely diced
- 2 cups half-and-half or 2 (8-oz./225-ml.) containers low-fat cooking cream

- 1/2 cup milk
- 2–3 full tablespoons **Tuscanini Tomato Sauce** or tomato paste (see note)
- salt, to taste
- pepper, to taste
- 2 pinches paprika
- 1 tablespoon parve chicken soup mix
- 3/4 –1 cup shredded mozzarella or Muenster cheese
- freshly chopped basil leaves (*optional*), for garnish

Roasted Veggies

- 1 small onion, diced
 - 2 generous handfuls cherry tomatoes, quartered
 - 2 tablespoons (25 grams) butter, cut into small cubes
 - salt, to taste
 - pepper, to taste
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Start Cooking

Prepare the Roasted Veggies

1. Preheat your oven to broil. Place onion and cherry tomatoes on a pan lined with parchment paper.
2. Dot with butter. Sprinkle with salt and pepper.
3. Broil for 30 minutes, mixing after each 10 minutes, until crispy. Set aside.

Prepare the Pasta

1. Prepare pasta according to package directions, then transfer to a bowl.
- 2.

Wipe out the pasta pot and spray with olive oil cooking spray. Add butter and heat until melted. Add onion and sauté over low heat for 10 minutes, or until golden, stirring occasionally.

3. Add cooking cream and milk and bring to a low boil, until sauce begins to thicken. Add tomato sauce or paste and seasoning and mix well. Add cheese and stir until cheese melts.

To Assemble

1. Pour the sauce over the pasta and mix together well. Top with roasted veggies.
2. Garnish with basil, if desired.

Note:

Tomato paste is more concentrated, so the tomato flavor will be stronger if you use paste.

Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis