

2x → 1 lb Fettuccine  
4Tb butter  
12 mushrooms  
8 Oz half & half  
Chopped parsley

Better →  
Prep everything  
Start fettuccine,  
then start cooking  
mushrooms -  
does not take  
more than 6 minutes

Fettuccine Alfredo with Mushrooms/Garlic  
8oz fettuccine 2 Tb butter 1 <sup>crushed</sup> clove garlic  
5-6 <sup>thickly sliced</sup> med mushrooms 4 oz heavy cream chopped parsley  
~~Cook fettuccine, cool, rinse.~~ Melt butter, add garlic  
and mushrooms, sauté briefly. Add 2oz cream  
and let sauce reduce. Add fettuccine, reduce heat.  
Add Parmesan cheese, toss to blend. Add more  
cream if pasta is too dry. Sprinkle with  
freshly ground pepper and serve with  
more pepper and cheese. Serves 2

Barilla fettuccine takes 13 minutes

OLD  
STYLE

SEVING ILLUSTRATIO

**RECIPE**

**FETTUCCINE ALFREDO**

1 Package RONZONI Extra Long Fettuccine  
½ cup grated Parmesan cheese  
¾ cup light cream  
(sour cream may be substituted)  
¼ lb. butter (preferably sweet)  
1 egg yolk

Cook noodles according to directions on side panel. While noodles are cooking, beat egg yolk lightly with fork and add to cream. Melt butter. Place drained, hot noodles in warm serving bowl or platter. Pour over the noodles egg and cream mixture, melted butter and about half of the grated cheese. Toss noodles with fork and spoon until well blended, adding balance of cheese a little at a time while tossing. Top with additional grated cheese if desired and serve immediately.

3x → 1.5 lb Fettuccine  
6Tb butter  
16 mushrooms  
12 oz ½ & ½  
Chopped parsley