



Noreen's Kitchen

Herb & Butter Fettuccine

Ingredients

1 pound of Fettuccine, Cooked & Drained	1 teaspoon garlic powder
1 cup reserved pasta water	1 teaspoon onion powder
4 tablespoons butter	1/2 teaspoon salt
2 to 3 cloves garlic, minced	1/2 teaspoon cracked black pepper
1 tablespoon dried parsley (TBSP Fresh)	1/2 cup heavy cream
1 teaspoon dried basil (1 TBSP fresh)	1/2 cup Parmesan cheese

Step by Step Instructions

Drain pasta reserving 1 cup of the cooking water for the dish. Set aside.

Return pot to the burner and melt butter.

Add minced garlic and sautee until you can smell it then add remaining dried herbs and spices. Allow to sautee for a minute or two until you can smell their aroma.

Add pasta water and stir well.

Add in the pasta and toss well to coat.

Pour in cream and using tongs, turn pasta to coat.

Add cheese and toss again with tongs. You should have a light, creamy sauce that coats the noodles.

Serve and enjoy!

Enjoy!