

# FETTUCCINE ALFREDO

This fettuccine alfredo recipe cooks up in a few minutes and is so rich and creamy. Another variation is; in another pan, sear shrimp and/or bay scallops a few minutes until cooked then add them to the cooked pasta dish.



*Fettuccine Alfredo*

A very hearty dish for the holidays too.

## Ingredients;

12oz-16oz Fettuccine, cooked according to the pkg directions

1/2 cup grated Parmesan cheese

2/3 cup light cream

1/4 cup heavy cream

1/4 lb (one stick) unsalted butter

1 egg yolk

1 TBSL chopped fresh parsley

## Directions;

Cook the pasta while making the cream sauce. Add the creams together with the egg yolk and beat together. In a large frying pan melt the butter. Add the cream and half of the cheese. Cook for a few minutes until barely bubbling. Drain the pasta and toss with the cream sauce. Add the remaining Parmesan cheese and gently toss. Add the seafood variation mentioned above if you like. Sprinkle with the parsley. Serve immediately.