



A Feast of Fettuccine

Ingredients:

8 oz. fresh fettuccine
2 oz. olive oil
2 cloves garlic, minced
1/4 lb. thin asparagus, julienned
3 oz. San Marzano crushed tomatoes
2 Roma tomatoes, chopped
3 oz. chicken stock
Salt & pepper to taste

Directions:

Add fettuccine to a pot of salted, boiling water, cook 4 minutes, then set aside. Heat olive oil and garlic in a sauté pan.

Add asparagus and tomatoes (both kinds), then cook until the tomatoes begin to break down, about 3 or 4 minutes.

Add the fettuccine to the pan, add salt and pepper to taste, then stir and allow to reduce for about 2 minutes.

Add chicken stock, cook for 3 minutes, then serve.

