



2911 West 15th Street
Brooklyn, NY 11224
Phone 718-266-4891
Fax 718-714-5833

Fettuccine Verdi alla "Gargiulo"

Ingredients for 4-5 servings:

- 1 lb. green fettuccine (or any type of pasta)**
- 1 cup onion, *sliced***
- ¼ cup olive oil**
- 1 cup fresh mushrooms, *sliced***
- 2 ounces butter**
- ¼ lb. Italian prosciutto, *julienned***
- 1 cup fresh tomatoes, *diced***
- 1 boneless breast of chicken, *pre-roasted halfway and julienned***
- ¼ cup heavy cream**
- Pinch of nutmeg**
- Salt and black pepper, *to taste***
- Parmigiano Reggiano cheese, *grated (optional)***

Heat a 12" skillet over medium flame, add the olive oil and sauté the sliced onions until they reach a golden color.

Add the mushrooms and sauté for 2 more minutes.

Stir in the butter, prosciutto, tomatoes and julienned chicken.

Simmer over a low flame for about 6 minutes.

Stir in the heavy cream and nutmeg. Salt and pepper to taste and heat the sauce until slightly thickened, about 3-4 minutes.

Bring 2 quarts of salted water to a boil and cook the pasta according to your liking. Drain the pasta and return it to the pot. Ladle some sauce into the pasta and stir to coat. Place fettuccine in a warm serving dish, ladle more sauce on top, add the Parmigiano cheese, if desired, and serve.

Buon Appetito!