



Fettuccine With Potatoes & Mozzarella

Ingredients:

8 ounces of spinach fettuccine
Six baby Yukon Gold potatoes
6 ounces San Marzano tomatoes
Six basil leaves
4 ounces of extra-virgin olive oil
3 ounces of mozzarella balls marinated

Directions:

In a pot of salted, boiling water add the fettuccine.
Cook 7 to 9 minutes.
Cut the Yukon Gold potatoes small squares.
In a sauté pan heat up your olive oil.
Add to the oil, cook until they turn slightly brown. Add salt and pepper to taste.
Now add your San Marzano tomatoes.
Let simmer for 5 to 8 minutes.
Add the fettuccine to the pan.
Toss and serve.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

