



Garlic & Basil Fettucine

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300-400g fresh mixed (normal and spinach) fettucine.
- 1/2 - 2/3 cup of single cream.
- 2 medium garlic gloves.
- Handful of fresh basil.

Instructions

Nice and easy, mega tasty.

1. Peel and finely chop the garlic.
2. Add garlic to the cream.
3. Finely chop the basil.
4. Add basil to the cream and stir well.
5. Let the garlic and basil fuse into the cream whilst you prepare the rest of your meal.
6. 2-3 mins before you want to plate up and serve - drain your pasta.
7. Give the cream one final stir and add to the pasta, stir well - cover and let rest for 1 minute whilst you plate up.
8. Plate up the pasta and away you go.

Note; I always lightly salt the water for pasta, and add a little olive oil to stop the pasta sticking.
