FETTUCCINI ALFREDO VRIMP PASTA

INGREDIENTS

2 SERVINGS

20 MIN

EASY

1 jar Garden Gourmet Vrimp

200 g fettuccini

75 g spicy (vegan) cheese

40 g of (vegan) butter

a few sprigs of flat-leaf parsley

coarsely ground black pepper

CULINARY TIP

Serving

Serve with a simple salad of rucola, tomatoes, balsamic vinegar and olive oil.

This creamy pasta with Garden Gourmet Vegan Vrimp is the perfect dinner for any day of the week. Delicious and easy to make!

PREPARATION

1. Cook pasta till al dente

Cook the pasta “al dente” according to the instructions on the packaging. Cut the butter into cubes. Finely chop the parsley.

2. Make the cheese sauce

When the pasta cooks for a few minutes, scoop 150 ml of cooking liquid out of the pan. Pour 100 ml of this into a sauté pan and stir in the butter cubes over low heat with a whisk (do not let it boil). Then melt in the grated cheese and stir until you have a smooth, lightly bound cheese sauce. Season with some pepper.

3. Toss the Vrimp in cheese sauce

Drain the pasta and scoop the Garden Gourmet Vrimp and parsley through the cheese sauce. Add additional cooking liquid as needed if the sauce is too thick.

4. Serve, sprinkle, and savor the taste!

Immediately serve the pasta in deep plates and sprinkle with some pepper.

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