



Fettuccini with Blue cheese and Walnuts

Ingredients

- 1 tbsp Butter, melted
- 0.5 cup Water
- 20 g MAGGI® Chicken Bouillon
- 1 cup Cream, fluid, half and half
- 1 cup Cheese, blue
- 50 g Cheese, parmesan, hard
- 0.75 cup Nuts, walnuts, english
- 250 g Pasta, dry, enriched
- 8 cups Water

Instruction

1. In a large saucepan, melt butter over medium heat, add hot water, MAGGI® Chicken Bouillon cube, and cooking cream and simmer for 5 mins, taking care not to over boil cream.
2. Add blue cheese, Parmesan cheese and walnuts to the sauce and simmer on low heat until cheese is melted and sauce is somewhat even.
3. Meanwhile cook pasta in boiling water until al dente. Drain pasta, discard water, and add cooked pasta to the sauce.
4. Gently toss until fettuccine is evenly coated with the sauce, transfer to a serving dish and serve immediately

Nutrition

Carbohydrates	29.77 g
Energy	312.75 kcal
Fats	15.72 g
Protein	13.04 g

🕒 20 Minutes

⊕ 7 Servings