fettuccine with prosciutto and sage cream

TOTAL TIME

20 minutes

MAKES 4 SERVINGS

APRON'S ADVICE

Complete your meal with a fresh salad blend, crusty baguette, and cannoli for dessert. Top a sliced baguette with red peppers and cheese, for a great appetizer.

SHOPPING LIST

Dairy
1/4 cup shredded Parmesan/Romano cheese blend

Deli
4 slices prosciutto (about 2 oz)

Dry Grocery
1 cup Alfredo sauce
8 oz fettuccine pasta
1 3/4 cups reduced-sodium chicken broth
2/3 cup roasted red peppers (or pimientos)

Meat
2 cups fully cooked chicken strips (9-12 oz)

Produce
12 oz fresh pre-sliced mushrooms
10 sage leaves

From Your Pantry
2 tbsp olive oil

PUBLIX Aprons SIMPLE MEALS

FOR MORE RECIPES, VISIT
publix.com/aprons

COOKING SEQUENCE

- Bring water to boil for pasta; complete prep steps - 10 minutes
- Cook pasta and prepare sauce; complete recipe and serve - 10 minutes

fettuccine with prosciutto and sage cream

INGREDIENTS

4 slices prosciutto (about 2 oz), thinly sliced
10 sage leaves
2/3 cup roasted red peppers (or pimientos), finely chopped
8 oz fettuccine pasta
2 tablespoons olive oil
12 oz fresh pre-sliced mushrooms
2 cups fully cooked chicken strips (9-12 oz)
1 3/4 cups reduced-sodium chicken broth
1 cup Alfredo sauce
1/4 teaspoon black pepper
1/4 cup shredded Parmesan/Romano cheese blend

PREP

- Bring water to a boil for pasta.
- Cut across prosciutto to form thin strips.
- Cut sage leaves into thin strips (3 tablespoons).
- Chop red peppers.

STEPS

1. Cook pasta following package instructions.
2. Preheat large sauté pan on medium-high 2–3 minutes. Place oil in pan, then add mushrooms; cook 2–3 minutes or until browned. Add chopped red peppers and chicken strips; cook 1–2 minutes to heat.
3. Reduce heat to medium-low. Stir in broth and Alfredo sauce; simmer 3–4 minutes or until mixture has thickened. Stir in pasta, prosciutto, sage, and pepper. Top with Parmesan cheese and serve.

CALORIES (per 1/4 recipe) 590kcal; FAT 24g; CHOL 115mg; SODIUM 1680mg; CARB 53g; FIBER 3g; PROTEIN 43g; VIT A 35%; VIT C 50%; CALC 15%; IRON 25%

© 2011 Publix Super Markets Inc.