

BASE

ESSENTIALS

Roasted Garlic and Lemon Fettuccine			
Ingredients:	Quantity	Unit	Notes
Base Essentials Chicken Base	4	Tbsn	
Fettuccine	1	lb	Uncooked
Water	3	qts	
Butter	1	Tbsn	
Olive Oil	1	Tbsn	
Fresh Lemon Juice	2	Tbsn	finely chopped
Fresh Lemon Zest from 1 Lemon	1	ea	
Garlic	4	heads	roasted and finely chopped
Heavy Cream	1	cup	
Parmesan Cheese	3	oz	Microplane grated
Salt & Pepper			To Taste

1. Add the Base Essentials Chicken Base to the water, bring to a boil, add pasta, cook, drain and set aside
2. Heat the butter and olive oil in a pan, add garlic, hick in and cook for about 2 minutes
3. Whick in the cream slowly and bring to a simmer
4. Stir in the lemon juice and lemon zest
5. Season with Salt & Pepper to taste
6. Toss in pasta and cook until hot
7. Add in parmesan cheese, toss and serve immediately

