

King's Vegetarian Food Mfg. Co. Ltd.

VEGETARIAN SPECIALTY FOOD

Vegetarian Fettucini alfredo

Serves 4

Sauce Ingredients:	Amounts:
Heavy cream 35%	250ml
Unsalted butter, softened	125grams
Freshly grated Parmigiano-Reggiano	125ml
Freshly cracked black pepper	To taste
Chopped fresh flat-leaf parsley, for garnish	
Vegan Ham(cut ¼ " x 1" long)	150gram

Method:

For the sauce:

Heat heavy cream over low-medium heat in a deep saute pan. Add butter and whisk gently to melt. Sprinkle in cheese and stir to incorporate. Add ham or roasted veggie chicken. Season with freshly cracked black pepper.

For the Pasta:

Fettucini Pasta (Raw) 400grams

Method:

For the pasta:

1. In a large stockpot, cook pasta in plenty of boiling salted water for 3 minutes.
2. Quickly drain the pasta and add it to the saute pan, gently toss the noodles to coat in the alfredo. Transfer pasta to a warm serving bowl. Top with more grated cheese and chopped parsley. Serve immediately.

Enjoy!!



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Special Notes;

To make it special follow the suggestions below,

1. Using the Roasted Chicken, simply add 2 oz or 50 grams per person to the finished sauce recipe.

