

# CREAMY ZUCCHINI FETTUCCHINE

## DIRECTIONS:

1. Bring a pot of water to a boil and cook pasta according to the package directions. Generously salt your water.
2. In a medium size pan, heat a tablespoon of butter on medium heat. Add the garlic and cook for 30 seconds, then add the zucchini. Stir everything to coat. Cook for 5–7 minutes, until some of the water has cooked off and the vegetables are tender.
3. Drain the pasta and add to the pan with the zucchini along with the rest of the butter, cream, and cheese. Add basil, salt and pepper to taste. Allow the cheese to melt and toss everything. Serve immediately.

## YOU WILL NEED:

- 2 small zucchini, diced
- ½ lb. fettuccine
- 4 Tablespoons butter
- 2 teaspoons minced garlic (4 cloves)
- ½ teaspoon basil or Italian seasoning
- ½ cup Parmesan cheese, grated
- ¼ cup cream
- 1 lemon, zested
- salt and pepper to taste



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Adapted from *A SNAP Cookbook Good and Cheap*, Leanne Brown. 2014

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