



THE J.M. SMUCKER Co

Fettuccine Alfredo

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- 12 oz (375 g) fettuccine pasta
- 1 can (354 mL) **Carnation®** Fat Free Evaporated Skim Milk

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- 2 tbsp (30 mL) **Robin Hood®** All Purpose Flour
- 1/4 to 1/2 tsp (1 to 2 mL) each salt and black pepper
- 2 tsp (10 mL) olive oil
- 1 clove garlic, minced
- 1/2 cup (125 mL) freshly grated Parmesan cheese
- fresh parsley (optional)

Directions

Step 1:

Cook pasta according to package directions; drain and set aside.

Step 2:

Stir together evaporated milk, flour, salt and pepper in bowl. Heat oil in large saucepan over medium heat; cook garlic 30 seconds; gradually stir in evaporated milk mixture. Increase heat to medium-high; cook, stirring, for 5 minutes or until just boiling and slightly thickened. Remove from heat; stir in Parmesan until melted.

Step 3:

Gently stir pasta into sauce; garnish with parsley, if desired. Serve immediately.

Images

