

Pasta Perfection!

Try these delicious sauces on our flavorful new Alison's Pantry Gourmet Pastas and enjoy an authentic Italian meal from home! That's amore!

1



Creamy Alfredo Sauce makes a decadent topping for our **Spinach Fettuccine (#5694)**. Here's a simple recipe to try:

Easy Alfredo Sauce

1 pint heavy whipping cream
1/2 cup butter
1 1/2 cups grated Parmesan cheese

In a medium saucepan, gently melt butter. Add whipping cream and grated Parmesan. Cook over medium low heat until smooth. Remove from heat and allow to thicken as it sits.

2

For authentic flavor, try this traditional meat sauce recipe over our **Roasted Garlic & Parsley Linguine (#5692)**.



Kay's Spaghetti & Lasagna Sauce

1 (28 ounce) can stewed tomatoes
1 (28 ounce) can crushed tomatoes
1 pound lean ground beef
2 yellow onions, chopped
2 green bell peppers, chopped
5 cloves garlic, chopped
2 tablespoons white sugar
1 tablespoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste

Blend the stewed tomatoes and crushed tomatoes in a blender. In a stock pot, brown the ground beef with the onions, peppers, garlic. Pour in tomatoes, and reduce heat. Add sugar, basil and oregano, and simmer about 40 minutes. Season with salt and pepper before serving.

3

A creamy mushroom sauce make an impressive accompaniment to our colorful **Rainbow Angel Hair Pasta (#5693)**.



Creamy Mushroom Sauce

4 oz. fresh mushrooms, sliced
1/2 c. dry white wine or chicken broth
1 c. whipping cream
1 tsp. dried tarragon
1/4 c. thinly sliced green onion
1 Tbsp. lemon juice
1 tsp. salt
1/4 tsp. black pepper

Combine mushrooms and broth in a large skillet. Bring to boil over medium heat. Cook until liquid is reduced to 1/4 cup. Add cream and tarragon to mushroom mixture. Cook until sauce is thickened—about 5 minutes. Stir in green onions, lemon juice, salt and pepper. Remove from heat. Toss gently with pasta to coat.

Serve with Pennant French Bread (#4909) and steamed Normandy Vegetables (#1266) for a simple weeknight meal.