



BERTAGNI FETTUCCINE

with ham, parmigiano and lemon

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 300g Bertagni fresh fettuccine
- 100g Prosciutto cotto ham cooked and cut into cubes
- 3 Tablespoons of parmigiano
- Pinch of salt to season
- 1 Lemon grated zest & juice
- 1 Tablespoon of butter
- 3/4 Cup of cream
- Pinch of freshly chopped thyme

1. In a large pan melt the butter then add the cooked ham. Let it fry for 1 minute then add the lemon zest and its juice. Let it reduce for a few seconds then add the cream.

2. Let it simmer for a couple of minutes and season with salt and chopped thyme.

3. Cook the fettuccine in plenty of salted water for 3 minutes. Add it to the pan and toss it about.

4. Serve with parmigiano sprinkled on top!

Buon Appetito!

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