



# CREAMY FETTUCINE WITH CHARGRILLED PIECES

## INGREDIENTS

- 1 Tablespoon Unsalted Butter
- 3 Cloves Garlic
- 1/4 Teaspoon Mixed Herbs
- 1/4 Teaspoon Black Pepper Powder
- 4 Pieces Brown button mushroom
- 1/4 Unit Red Bell Peppers
- 1/2 Tablespoon Flour
- 1 Cup Nestlé UHT Full Cream Milk
- 1 tablespoon Mushroom Flavor
- 1/3 Packet Harvest Gourmet Chargrilled Pieces
- 100 Grams Fettucine Pasta
- 1/4 Cup Green Peas



## PREPARATION

- 1.** Melt the butter, fry the garlic, mixed herbs and black pepper until fragrant.
- 2.** Add sliced button mushrooms and red bell pepper, saute until crisp.
- 3.** Add wheat flour. Mix well.
- 4.** Add milk and mushroom flavor. Mix well.
- 5.** Add Harvest Gourmet Chargrilled Pieces, mix well.
- 6.** Add the fetucinne pasta and peas, mix well.

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