

Creamy Brie Fettuccini

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This Creamy Brie Fettuccini is a decadent and delicious dinner, that's easy enough for weeknight family meals and fancy enough for Saturday night dinner with friends.

Fettuccini, Creamy Brie, pungent sundried tomatoes and the mild taste of spinach in a creamy, cheesy sauce and on your table in less than 30 minutes that's what dinner dreams are made of!!

When you want decadent comfort food and vegetarian too this is the pasta recipe to make.

I know I post a lot of pasta recipes, but if am stuck for dinner ideas, it's pasta to the rescue.

This recipe was inspired just like that. I had a wedge of brie cheese and no recipe. But I did have and always have, pasta, in many shapes and sizes. And that is how this Creamy Brie Fettuccini recipe was created, just like that.

3 Things to know When Making Creamy Brie Fettuccini

The first thing to know when making this Creamy Brie Fettuccini is to be sure to save the pasta water.

This step is very important and one that can be easily missed. Pasta water is the magical ingredient that thickens sauces and adds flavor.

Second undercook the pasta by 2 to 3 minutes to retain a *al dente* bite to the pasta. The pasta continues to cook after

draining, under cooking by a few minutes prevents this.

And Third, the right size saute pan is always important when cooking. The right size pan that holds all the ingredients is a must have in any kitchen, it is the different between so-so meals and level upped dinners.

Last, please if you made this delicious restaurant quality recipe please leave me a comment. I love hearing from you, it's my favorite part!!!!

Ingredients

- 1/2 Lb. Fettuccini
- 8 oz. brie
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 Tbs. each butter and olive oil
- 1/2 bunch chopped Italian parsley
- 1/2 chopped yellow onion
- 1 Tbs. chopped garlic
- 2 cups reserved pasta water
- 1 cup heavy cream
- 1/2 cup parmesan cheese
- Salt and pepper to taste

Instructions

1. Cook Fettuccini according to package directions reserving 2 cups of the water before draining
2. Meanwhile in a large skillet bring the butter and olive oil to medium heat
3. Add the onion, parsley and garlic
4. Sauté until tender and just beginning to brown
5. Add the sundried tomatoes saute 5 minutes
6. Place the brie wedge in the center of the saute pan
7. Deglaze the pan with pasta water than add the heavy

cream

8. Simmer Covered for 15 minutes
9. Add the Spinach and parmesan cheese simmer 5 minutes longer
10. Toss fettuccini in brie sauceENJOY