

Creamy Boursin Fettuccine



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Recipe by: Laura Vitale

Serves 4

Prep Time: 5 minutes

Cook Time: 30 minutes

Ingredients

- 3/4 lb of Sausage, casing removed
- 2 Tbsp of Olive Oil
- 1 Small Yellow Onion, minced
- 3 Cloves of garlic, minced
- 1 14oz can of Cherry or plum tomatoes, "wash" the can out with 1/2 cup of water and add that in
- 1 "Block" of Boursin garlic and Herb flavor
- Fresh Basil
- Salt, to taste
- 12oz of Fettuccine
- Plenty of parm

1) Fill a large pot with water and add a generous pinch of salt, bring to a boil.

2) In a large pan, heat olive oil over medium heat and cook the sausage, breaking it up, until browned, then add the onion and cook until softened, then stir in the garlic and cook for another minute.

3) Add the tomatoes, season lightly with salt, and let simmer for about 10 minutes.

4) When the sauce has about 10 minutes left, add the pasta to the boiling water and cook until very al dente.

5) Add the boursin to the sauce, cook until all melted then add the very al dente pasta straight to the sauce along with about 3/4 cup of the starchy water, plenty of parm and fresh basil and cook all together for a few minutes then serve!

