Fettuccini With Ricotta



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Recipe by: Laura Vitale

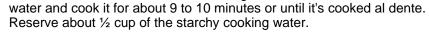
Serves 2 Hungry People

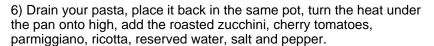
Prep Time: 10 minutes Cook Time: 20 minutes

Ingredients

- 8oz of Fettuccini
- __4oz of Ricotta
- __2 Zucchini, cut into bite size pieces
- __1 cup of Cherry or Heirloom Tomatoes,
- halved
- __2 Tbsp of Olive Oil
- Salt and Pepper, to taste

- 1) Fill a large pot with water, sprinkle in a good pinch of salt and bring to a boil.
- 2) Preheat the oven to 425 degrees.
- 3) Toss the zucchini with the olive oil, salt and pepper, place them in a single layer on a baking sheet and pop them in the oven for about 15 minutes.
- 4) 5 minutes after you put the zucchini in the oven, add the fettuccini to the boiling





7) Cook it over high heat while tossing everything together so that the ricotta melts and adheres to the pasta.

Serve immediately!

