



Spinach Fettuccine Gremolata With Asiago

- 12 oz. spinach fettuccine, dry
- water, lightly salted for cooking fettuccine
- 1/4 cup olive oil
- 1/4 cup onion, yellow diced 1/4"
- 1/2 cup pepper, red diced 1/4"
- 1 Tbsp. garlic, fresh chopped
- 1 Tbsp. lemon rind, grated
- 2 Tbsp. basil, fresh chopped
- 1/2 tsp pepper, black ground
- Salt -to taste
- 1/2 cup Asiago cheese, finely shredded
- 1/2 cup Almond Accents® Italian Parmesan sliced Almonds



Preparation Time : 20 minutes

Bring 4 quarts of water to a boil in suitable stockpot or saucepot. In a saute pan, saute onions and peppers in olive oil over medium heat for 5 minutes. Add garlic, reduce heat, and cook for 5 additional minutes. In the meantime, add fettuccine to boiling water and cook till 3/4 done. Drain fettuccine. Add sauteed onion/pepper mixture and remaining ingredients, except almonds, to drained fettuccine. Toss almonds into pasta just before serving.

Makes 4 servings

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