



Tuscan Fettuccine

- 2 cups heavy cream
- 6 oz. Gorgonzola cheese
- 1/2 cup marinated sun-dried tomatoes, chopped
- 3 Tbsp. fresh chopped basil
- 1 (12-oz.) box fettuccine, cooked according to package directions
- 1/2 cup Almond Accents® Roasted Garlic Caesar sliced almonds

In skillet, over medium-low heat, heat cream, Gorgonzola cheese and tomatoes until thickened; stir constantly. Add cooked fettuccine, 1/3 cup Almond Accents and basil; heat through. Garnish with remaining Almond Accents.

Makes 4 to 6 servings



Preparation Time : 15
minutes

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