

McDougal's Farm LLC

What's Growing On !

Recipes

Mushroom Zucchini Alfredo

From May's kitchen

Prepare a 12 oz. box of fettuccine noodles (long flat spaghetti), drain and set aside

In large skillet sauté until tender over Medium heat:

¼ cup olive oil

1 whole bulb of minced garlic

2-3 green onions

4-5 small zucchini (or crookneck) or 2 medium cut into mouth size chunks

2 pint size containers of sliced button mushrooms

½ tsp black pepper

½ tsp salt

DON'T OVERCOOK, cook just till the squash is just barely tender then add:

2 tsp. of chicken bullion

1 ½ cups of cream or half and half

1 cup of Kraft parmesan grated cheese

½ cup of crumbled feta cheese

And a thickening mixture of (you may not need all of this): ½ cup water and 3

Tablespoons of flour blended

Heat through till creamy and bubbly

Serve over cooked fettucinne pasta