

## Fettuccine Alfredo w Asparagus

1 pack fettuccine noodles (instructions on package)  
1 bunch asparagus (discard ends, then cut in half)  
12 ounces heavy cream  
6 Tb butter  
2 Tb minced garlic  
1 c shredded parmesan cheese  
1 Tb Italian seasoning

Cook noodles and set aside with about ½ cup of starchy water from the noodles.

In a large pan over medium heat, melt 6 Tb butter and add minced garlic. Stir in heavy cream and turn the heat to low and simmer for 5 minutes. Add in ½ c parmesan cheese and stir until blended. Remove from heat.

In a large skillet on medium high heat, drizzle with olive oil and add asparagus. Season with Italian seasoning, garlic powder, salt and pepper. Cover and let cook 2-3 minutes. Remove from heat.

Stir your pasta into the alfredo sauce and coat the noodles. Add starchy water if you need to thin out the sauce. Add the asparagus and stir into the sauce and noodles. Sprinkle ½ c cheese, Italian seasoning and cover. Let stand 5 minutes and serve with garlic bread and salad.

