

ricipie for fettuccine alfredo

1. Noun _____
2. Adjective _____
3. Preposition Or Subordinating Conjunction _____
4. Number _____
5. Noun _____
6. Number _____
7. Number _____
8. Verb - Present Tense _____
9. Noun _____
10. Noun _____
11. Verb - Present Tense _____
12. Noun _____
13. Verb _____
14. Noun - Plural _____
15. Adverb _____
16. Determiner _____
17. Adjective _____
18. Adjective - Superlative _____
19. Modal _____
20. Noun _____
21. Noun _____
22. Noun _____
23. Noun _____

24. Noun - Plural

ricipie for fettuccine alfredo

this pasta _____ Noun _____ is very _____ Adjective _____

fettuccine _____ Preposition or subordinating conjunction _____

_____ Number _____ Noun _____ of fettuccine (10 oz total)

2 _____ Number _____ butter

1 _____ Number _____ heavy cream

3/4 cup grated _____ Verb - Present Tense _____, plus 2 tablespoons for serving

salt and freshly ground pepper

nutmeg (optional)

1. _____ Noun _____ Noun _____ for the pasta

2. while _____ Verb - Present Tense for the water to boil, make the cream and butter _____ Noun in a pan and

turn heat

to medium . Cook for 1 minute and just when the sauce starts to _____ Verb turn off heat

3. as soon as the water _____ Noun - Plural, add salt the _____ Adverb put in the noodles. boil the pasta

according to cooking time

_____ Determiner on the package

4. when noodles are _____ Adjective, add to the sauce. turn the heat to the _____ Adjective - Superlative setting and

toss the pasta in the

cream sauce if it gets too _____ Modal you can add some pasta water 1-2 tablespoons turn off heat

5. add the 3/4 cup of _____ Noun and 3 grating of nutmeg , salt pepper. _____ Noun well

6. _____ Noun 1/2 tablespoons of parmigiano on each _____ Noun

_____ Noun - Plural

4 servings