

THINK OUTSIDE THE CRAKER™



 Pasta & Pate Primavera 

INGREDIENTS:

1 lb. fettuccine, cooked
2 cups alfredo sauce, homemade or store bought
3 cups seasonal vegetables, cut into bite size pieces
2 cups Malone's country pate, chopped
1/4 cup chopped fresh herbs, parsley, basil, chives

METHOD:

Cook pasta according to package directions.
Drain and rinse with cold water. Set aside.

In a large skillet, sauté vegetables in olive oil until crisp tender. Add alfredo sauce and heat through. Add pate' and fresh herbs. Cook until paté melts into sauce. Add reserved fettuccine and toss until pasta is well coated.

SOURCE: Rude on Food
