

# F E T T U C C I N E   A N D   P E S T O   R E C I P E

## Ingredients

200 g mushrooms

1 tablespoon butter

Tooth of garlic

1/2 cup olive oil

15 g pine nuts

1 cup Parmesan

3 cups basil

300 g cooking cream

300 g focini pasta

## Directions

**Pesto Method:** In a food processor, put basil, Parmesan cheese, garlic, lemon juice, pine nuts and olive oil, then grind the ingredients well. **The chicken breast method:** Put salt, black pepper, olive oil on the chicken breast and then roast the chicken breast on the skillet.

**Pasta method:** Put the boiled pasta in a saucepan containing boiling water and add salt and olive oil to it. In a frying pan, put butter and leave it until it melts, then add the mushrooms over a high heat. After that, add the pesto sauce to the mushrooms and stir, then add the cream, salt and black pepper. After that, leave it on a low heat until soft. After that, we add the pasta to the sauce and leave it on the stove. This is how it becomes ready to be served.

**C H E F   O M A R**

Bon Apetit!