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# Fettuccine with Zucchini & Mushrooms

*Gourmet Magazine*

Servings: 6



*Chris Neidl loved this at the chalet. Remember the bowl pictures?*

**1/2 pound mushroom, sliced**  
**1/2 stick butter**  
**1 1/4 pounds zucchini, julienned**  
**1 cup heavy cream**  
**1 stick butter, cut in eighths**  
**1 pound fettucine, cooked**  
**3/4 cup Parmesan cheese**  
**1/2 cup parsley, chopped**  
**1 teaspoon basil**  
**salt and pepper, to taste**

In large skillet saute mushrooms in butter and cook until just tender, about 2 minutes. Add zucchini and saute for a few additional minutes. Add the heavy cream and remaining butter, bringing to boil and then simmer for 3 minutes. Stephen adds a little basil to jazz up the sauce. This is optional.

Add the cooked fettucini and toss with the Parmesan cheese.

Can add Parsley for garnish. Season with salt and pepper to taste.

*Serving Ideas: Can serve with additional Parmesan chcheese*

**Pasta**