

Margaret River, WA
**Creamy Seafood
Fettuccini**

Ingredients:

1 packet fettuccini
750g seafood marinara mix
2 tbsp. butter or oil
2 cloves garlic, crushed
salt, pepper to taste
1/2 cup dry white wine
300ml thickened cream
squeeze of lemon juice
chopped parsley
1 tbsp. corn flour
1/4 cup water

Method:

Cook fettuccini as per packet directions.

Heat butter in large frying pan Add garlic, cook for 1 minute stirring constantly. Mix in wine and cream, bring to gentle boil whilst stirring. Cook for 3 minutes, mix corn flour with water and add to cream mixture. Stir constantly until mixture boils and thickens.

Add lemon juice, salt, pepper and seafood. Gently cook for 2 to 3 minutes, add parsley. Add half of the cooked pasta to the sauce. Serve with parmesan cheese as desired.

