



Sweet Potato "Fettuccine" Pesto

Servings

3

Calories

420

Prep Time

5 minutes

Total Time

23 minutes

Skill Level

Easy

Ingredients

1 (10 ounces) package Mann's Sweet Potato "Fettuccine"

2 tablespoons butter

$\frac{3}{4}$ cup heavy cream

$\frac{1}{2}$ teaspoon black pepper, ground

$\frac{1}{4}$ cup pesto

1 cup Parmesan cheese, grated

$\frac{1}{2}$ cup grape/cherry tomatoes, halved



The Method

Bring a large pot of lightly salted water to a boil. Add Sweet Potato "Fettuccine" and cook for 4-5 minutes until softened; drain and set aside. In a large skillet, melt butter over medium heat. Stir in cream and season with pepper. Cook 6-8 minutes, stirring constantly. Add Parmesan cheese, stirring thoroughly until mixed. Blend in the pesto, and cook for 3 to 5 minutes, until thickened. Stir in Sweet Potato "Fettuccine," cook for another 2-3 minutes. Turn off heat and add halved tomatoes.

Nutrition Facts

Serving Size: 191g | Servings: 3

Amount Per Serving

Calories 420 | Calories from Fat 300 | Total Fat 34g (sat fat 18g trans 1g) | Cholesterol 95mg | Sodium 770mg | Total Carbohydrate 23g | Dietary Fiber 3g | Sugars 5g | Protein 9g | Vitamin A 270% | Vitamin C 10% | Calcium 25% | Iron 6%