

BUTTERNUT SQUASH AND PINE NUT FETTUCCINE



Total Time
0 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
20

A sprinkling of toasted pine nuts adds just the right touch of rich, roasted flavour to this pasta dish made with Campbell's® Butternut Squash Soup and cream.

INSTRUCTIONS

1. Sauté garlic in butter for 30 seconds.
2. Add soup (1 tub) and heat to boiling*** (min. 180°F/80°C) in sauté pan and stir in cream. Season to taste.
3. Reheat fettuccine in boiling water for 30 seconds.
4. Toss fettuccine in sauce to coat well.
5. Transfer to heated serving plate and top with toasted pine nuts, chives and parmesan.