FETTUCCINE AND PESTO RECIPE

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

CHEF OMAR

Bon Apetit!