

SEAFOOD FETTICINE

Submitted by AlpenView's Kitchen



INGREDIENTS

1. 1 ½ Lbs. Halibut, salmon*, and cod uncooked
 2. 2 jars of white alfredo sauce of your choice
 3. 1 12 oz. can evaporated milk
 4. pepper
 5. 1 box fettuccine noodles
- * if using smoked salmon, do not combine with any other fish.

STEPS

1. Cut fish into bite size pieces.
2. Add evaporated milk to sauce if needed to thin.
3. Heat sauce and add fish. Avoid over stirring which can cause the fish to break up.
4. While fish is cooking in the sauce, boil the fettuccine as directed.
5. Drain noodles and add sauce.
6. Top with grated parmesan cheese.

