



Peri Peri Alfredo Pasta



Fettuccine Alfredo is a pasta dish made with fettuccine, butter, and Parmesan cheese. As the cheese is mixed with freshly cooked, warm fettuccine and ample butter, it melts and emulsifies to form a smooth, rich cheese sauce coating the noodles. Try this twist on the traditional dish by adding our Porto Peri Peri sauce to create a flavour sensation.

Any kind of pasta can be used for this dish. The Porto Peri Peri quantity can be adjusted for your 'heat' preference.

To add a protein, serve with our Sourdough crusted Chicken with Feta & hot Honey sauce, follow link for recipe:

<https://www.delicoffeeco.co.za/spices.html#hothoney>

The recipe uses two products from The Deli Coffee Co. range:

- The Deli Coffee Co. Mediterranean Salt
- Porto Peri Peri

Serves 4

- 1 Red Onion finely chopped
- 1 Red Pepper, pitted and chopped
- 2 garlic cloves, crushed and chopped
- 2 tablespoons butter
- 3/4 cup heavy cream
- The Deli Coffee Co. Mediterranean Salt
- 10ml Porto Peri Peri
- 1/2 cup Parmesan cheese
- Fettuccine Pasta, enough for 4 people
- Fresh parsley, chopped

Steps

Cook the pasta according to the package instructions.

Melt the butter in a large skillet over medium heat. Add the onion and red pepper and fry for 2 minutes until soft. Add the crushed garlic and fry for another 30 seconds. Pour in the cream. Stir consistently to avoid burning on the bottom of the pan until the mixture comes to a boil. Mix in the parmesan cheese and season with The Deli Coffee Co. Mediterranean Salt with a grinder. Stir in the Porto Peri Peri sauce. Remove the pan from the heat and mix in the cooked pasta until the sauce begins to thicken. Garnish with chopped parsley, and serve.