

Betty's Tasty Tarragon Fettucini Recipe



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In this video, Betty demonstrates how to make Tasty Tarragon Fettucini. The fettucini pasta is cooked in chicken broth that has been flavored with butter and tarragon. This is a delicious side dish!

Ingredients:

(2) 14.5-oz. cans chicken broth

8 oz. uncooked fettucini pasta

1 tablespoon butter (optional)

2 tablespoons fresh tarragon, finely chopped (If you are using dried tarragon, use only 1/3 as much.)

In a medium to large pot, bring the (2) 14.5-oz. cans of chicken broth to a boil. Add 1 tablespoon butter and 2 tablespoons fresh chopped tarragon. Add 8 oz. uncooked fettucini pasta, and return to a boil. Reduce heat until the broth is just slightly bubbling. Cook until done, but still a little chewy, not mushy. This will take about 8 to 10 minutes. At this point, the chicken broth mixture will be mostly absorbed by the pasta. Pour your Tasty Tarragon Fettucini into a nice serving bowl and serve it immediately. This is a great accompaniment to chicken, pork, beef, fish—just about anything! Enjoy! --Betty ☐