



Description

Pasta With Gorgonzola Sauce might be just the side dish you are searching for. This recipe makes 8 servings with 379 calories, 11g of protein, and 25g of fat each. For 68 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. Only a few people made this recipe, and 1 would say it hit the spot. From preparation to the plate, this recipe takes around 45 minutes. A mixture of cup whipping cream, pkt pasta, half and half, and a handful of other ingredients are all it takes to make this recipe so scrumptious. All things considered, we decided this recipe deserves a spoonacular score of 25%. This score is not so awesome. Try Chocolate Pasta with Gorgonzola Cream Sauce and 10 Romantic Pasta Dishes, Pasta with Kale and Gorgonzola Sauce, and Tagliatelle Pasta with Asparagus and Gorgonzola Sauce for similar recipes.

Ingredients

Ingredients needed to make 8 servings:

- 4 tablespoons Butter
- 5 ounces Gorgonzola cheese
- 1/2 cup Half and half
- 1/4 cup Parmesan cheese
- 1 pkt (10-oz) your favorite pasta
- salt to taste
- cup whipping cream

Equipment

- wooden spoon
- sauce pan

Instructions

1. In an enamel saucepan, melt the butter over low heat, add the Gorgonzola cheese, Half and Half, and salt. Mash the Gorgonzola with a wooden spoon and stir to mix over a low flame. Cook about 1 minute until sauce becomes thick and creamy. In the meantime, cook the pasta according to the package directions and drain. Just before fettuccini is done, stir the whipping cream into the cheese sauce over a low flame.
2. Place the pasta on a warm platter and pour sauce over. Toss until coat.

