



CREAMY FETTUCCINE WITH SPINACH

- 16 oz dry fettuccine
- 3-½ cups milk
- ½ pkg (1 level cup + 1 Tbsp*) **TSG Comforting Potato Leek Soup Mix**
- 2 cups packed spinach leaves, coarsely chopped
- ½ cup grated Parmesan or Romano cheese
- 2 Tbsp **TSG Great Caesar's Ghost Seasoning Blend**

1. In an 8-qt pot, cook fettuccine as package directs. Drain and rinse well with hot water; keep warm.
2. In the same pot, stir together milk, TSG soup mix and spinach. Cook over medium-low heat 5-7 minutes, stirring often.
3. Stir in cheese and TSG Great Caesar's seasoning. Stir in fettuccine and heat through.
4. Serve fettuccine sprinkled with additional cheese and fresh ground pepper, if desired.

Makes 6 servings

MAIN DISH