

# **Fettuccine with Tomato, Basil and Brie**

J Gwen Berry  
Palm Beach Post

**Servings: 4**

**1 tablespoon olive oil**  
**1 shallot, chopped**  
**1 - 2 cloves garlic, chopped**  
**2 medium tomatoes, chopped**  
**1 can (28 oz) whole peeled San Marzano tomatoes**  
**3/4 cup chicken stock or vegetable stock**  
**2 tablespoons fresh basil, chopped**  
**1 wedge Brie cheese, rind removed and cut into 1-inch cubes**  
**1 pound fresh fettuccine**  
**3 to 4 tablespoons pignolia (pine nuts), toasted**  
**basil (for garnish)**

Add olive oil to a large, deep saute' pan and cook over medium heat. Add the shallot and garlic to the pan and cook until the shallot is translucent.

Add the chopped tomatoes and cook 1 to 2 minutes.

Add the can of San Marzano tomatoes, crushing the whole tomatoes with your hands into the sauce.

Add the chicken or vegetable stock and fresh basil.

Season with salt and pepper.

Cook for 10 minutes.

Meanwhile, heat a large pot of salted water over high heat. Add oil to the water to keep the pasta from sticking. Add the fresh pasta to the water and cook until al dente. Keep in mind that the fresh pasta will take less time than store-bought dried pasta. Once cooked, remove the pasta from the heat and strain.

Remove the sauce from the heat. Add the Brie cheese cubes to the sauce and stir until the cheese has melted and fully integrated into the sauce.

Add the pasta to the sauce and mix until the noodles are fully coated.

Divide the pasta among four plates and spoon extra sauce on top of each plate.

Garnish with toasted pine nuts and additional fresh basil as needed.

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Per Serving (excluding unknown items): 47 Calories; 4g Fat (64.1% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fat.