

8 ounces whole-wheat fettuccine

1 tablespoon butter

1 clove garlic minced

¾ cup nonfat plain Greek yogurt

¾ cup shredded Parmesan cheese divided

1 tablespoon chopped fresh parsley

¼ teaspoon salt

¼ teaspoon freshly ground pepper

1/2 teaspoon ground nutmeg

Cook pasta in a pot of boiling water according to package directions. Drain, reserving ½ cup of the cooking water.

Melt butter in a large saucepan over medium heat. Add garlic and cook for 1 minute. Stir in the reserved pasta water and remove from heat. Whisk in yogurt, ½ cup Parmesan, parsley, salt, pepper and nutmeg. Add the fettuccine and combine well. Serve topped with the remaining ¼ cup Parmesan.

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Serves 4

Active Time: 20m Total Time: 20m

## **NUTRITION FACTS**

Calories: 312 Total Fat: 8g

Saturated Fat: 5g

Monounsaturated Fat: 2g

Cholesterol: 21mg Sodium: 421mg Carbohydrates: 45g Dietary Fiber: 7g Total Sugars: 4g Added Sugars: 0g

Protein: 18g

Potassium: 207mg



