

## **Fettuccine with Smoked Salmon, Goat Cheese, Leeks and Zucchini** from Bon Appétit

**Serves 6**

1/4 cup olive oil

4 medium leeks (white and light green parts), halved lengthwise, sliced

2 zucchini, halved lengthwise, sliced crosswise

1 cup half and half

5 ounces soft milk goat cheese, crumbled

1 pound fettuccine

1/4 pound smoked salmon, chopped

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### **Directions**

Heat 1/4 cup olive oil in heavy large skillet over medium-high heat.

Add sliced leeks and sauté until golden and tender, about 10 minutes.

Add sliced zucchini and sauté until beginning to soften, about 3 minutes.

Add 1 cup half and half and crumbled goat cheese and stir until goat cheese melts.

Remove sauce from heat and season with salt and generous amount of pepper.

Cook fettuccine in large pot of rapidly boiling salted water until pasta is just tender.

Drain fettuccine and return to pot.

Add sauce to fettuccine and toss until thoroughly coated.

Transfer fettuccine to large bowl. Top pasta with smoked salmon and serve.

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