Creamy Gorgonzola Pasta Sauce

Related Products

UrbanMax™
Portable Blender
350ml

Instructions

1. Add ingredients in order written to the **UrbanMax™ Portable Blender** tumbler.

2. Place cover on, press start button twice then turn blender upside down. Blend for 1 cycle while gently shaking/rotating to optimize blending performance.

3. Pour into a small saucepan and bring to a boil.

4. Toss in cooked pasta and serve.

INGREDIENTS (2 SERVINGS OF PASTA)

- 200 ml heavy cream (±¾ cup)
- 1 pinch nutmeg
- 60 g gorgonzola cheese crumbles (±⅓ cup)
- Salt and pepper
- 1 ml garlic powder (±¼ tsp)
- Pasta for serving

PREPARATION TIME

5 min.

COOKING TIME

5 min.

DIFFICULTY LEVEL

easy

AVERAGE COST

middle