

Fettuccine with Izmir Tulum Cheese

Creamy fettuccine with Izmir Tulum cheese, chicken, and mushrooms. This Turkish pasta dish features tangy sheep's milk cheese in a rich cream sauce.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 clove garlic
- 1 sprig fresh oregano
- 0.7 lb mushroom
- 0.7 lb chicken meat
- 1 pack pasta
- 6.8 oz heavy cream
- 6.4 oz spinach
- 3 tbsp olive oil
- 1 cup izmir tulum cheese

Instructions

- 1 Prepare ingredients**

Bring a large pot of salted water to a rolling boil over high heat. Mince 2 cloves garlic and set aside.
- 2** Cut 0.7 lb chicken into 1-inch bite-sized pieces. Slice 0.7 lb mushrooms into ¼-inch thick pieces.
- 3** Roughly chop 1 pack fresh spinach into large pieces. Strip leaves from 1 sprig fresh thyme and discard the stem.
- 4 Cook pasta**

Add fettuccine to the boiling water and cook according to package directions until al dente, about 8-10 minutes. Reserve 1 cup pasta cooking water, then drain the pasta.

5 **Cook chicken**

Heat 3 tablespoons olive oil in a large skillet over medium-high heat until shimmering. Add chicken pieces in a single layer and cook for 5-6 minutes, turning once, until golden brown and cooked through to 165°F (74°C).

6 Add sliced mushrooms to the same pan and cook for 4-5 minutes, stirring occasionally, until golden brown and their liquid has evaporated.

7 Add minced garlic and thyme leaves to the pan and cook for 30 seconds, stirring constantly, until fragrant.

8 Add chopped spinach and cook for 1-2 minutes, tossing frequently, until completely wilted.

9 **Make cheese sauce**

Pour 1 cup heavy cream into the skillet and bring to a gentle simmer over medium heat, about 2-3 minutes.

10 Remove pan from heat and gradually whisk in 6.4 oz grated Izmir Tulum cheese until completely melted and sauce is smooth, about 1 minute.

11 **Finish and serve**

Add drained fettuccine to the sauce and toss gently for 1-2 minutes until pasta is evenly coated. If sauce seems too thick, add reserved pasta water 1 tablespoon at a time until desired consistency is reached.

12 Serve immediately in warmed bowls, topped with remaining 6.8 oz grated Izmir Tulum cheese.

Tips

Use a large pot with plenty of salted water when cooking fettuccine to prevent sticking and ensure even cooking throughout.

Grate the Tulum cheese fresh rather than using pre-grated cheese, which contains anti-caking agents that can prevent smooth melting.

Remove the pan from heat before adding the cheese to prevent overheating, which can cause the sauce to become grainy or separate.

Save at least one cup of pasta cooking water before draining, as the starchy liquid is essential for adjusting sauce consistency and helping it bind to the noodles.

Pat chicken and mushrooms dry before cooking to ensure proper browning and prevent excess moisture from diluting the sauce.

Add the cooked pasta to the sauce rather than pouring sauce over pasta in bowls, which ensures better coating and flavor distribution.

Serve immediately after combining pasta and sauce, as the dish is at its peak when the cheese is freshly melted and creamy.

If the sauce becomes too thick while cooking, gradually whisk in warm pasta water one tablespoon at a time until you reach the desired consistency.