

Crawfish Fettucine

2 lbs. crawfish
1 stick butter
1 cup chopped onion
1 cup chopped bell pepper
1 cup chopped celery
4 tablespoons parsley
4-5 cloves garlic
¼ cup flour
1 pint half-and-half
1 lb Kraft Jalapeno Cheese
1 large bag egg noodles
Salt and pepper
Tony Chacheré's seasoning

Sauté onions, bell pepper, celery, garlic with salt and pepper. Add parsley and crawfish. Cook 10 min. Add flour, half-and-half and half of the cheese, stirring until cheese is melted. Season with Tony's to taste. Cook medium-low heat, cover, let simmer for 30 min, stirring occasionally.

Boil noodles. Stir in noodles in mixture. Pour into casserole dish, top with more cheese. Bake at 350° for 20 minutes.