

## **Crawfish Fettuccini**

2 medium onions chopped  
3 green onions chopped  
1 medium bell pepper chopped  
2 ribs celery chopped  
2 tbsp minced garlic  
1 tbsp parsley  
¼ c white cooking wine  
½ tsp cayenne pepper  
¼ tsp old bay seasoning  
¼ tsp thyme  
1½ sticks butter  
2 tbsp flour  
2 lbs crawfish tails  
½ block velveeta cheese  
1 c milk or half and half  
½ c parmesan cheese  
1 c shredded cheddar cheese  
½ lb fettuccini noodles cooked per directions on box

Sautee all veggies in butter until translucent; mix in all spices, white wine, milk and velveeta and allow to melt thoroughly. Add the crawfish tails and half of the shredded cheese then simmer for 10 minutes. Toss mixture with cooked fettuccini noodles and place in a greased casserole dish. Top with remaining shredded cheese and parmesan cheese and bake until bubbly in 350 degree oven.