**Ingredients:**

* **1** **lb.** fettuccine noodles
* **1** stick butter
* **1** **cup** heavy cream
* Salt and pepper, to taste
* **2** **cups** freshly grated parmesan cheese
* 2 cloves garlic minced
* Italian seasoning (Basil, Parshley,

**Proceedure:**

1.) Cook the pasta according to package directions.

2.) While doing 1.) Warm the butter and cream in a saucepan or skillet. Season with salt and freshly ground black pepper. Proceed to brown garlic.

3.) Grate the parmesan cheese and place half of it into a large serving bowl. Pour the warm butter/cream mixture over the top.

4.) Extract a cup of pasta water to thin if needed.

5.) Drain the pasta and immediately pour it into the bowl. Toss a couple of times, then sprinkle in the other half of the parmesan. Toss to combine, thinning with pasta water if necessary.

6.) Serve immediately. Consider adding grilled chicken breast.

**Sources (Starting point):**  
https://www.thepioneerwoman.com/food-cooking/recipes/a8885/fettuccine-alfredo/