

Alfredo

SERVES:

3-4

PREP TIME:

5 Mins

COOK TIME:

15 Mins

INGREDIENTS

- ☐ 1.5 Cups of Whipping Cream
- ☐ 1 Cup of Parmesan
- ☐ 1 Cup of Mozzarella
- ☐ 3 spoons of garlic
- ☐ 1 stick butter
- ☐ 2 TSP Thyme
- ☐ Salt and Pepper
- ☐ Garlic Salt
- ☐ Ladle of Pasta Water
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- ☐
- ☐
- ☐
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DIRECTIONS

1. Boil fettuccine with salt water.
2. In large pan, melt the butter at medium heat.
3. Add whipping cream and whisk.
4. Increase heat to medium-high.
5. Simmer and stir occasionally until thickened.
6. Turn off heat. Add in parmesan, thyme, garlic, mozzarella, salt, pepper, and garlic salt.
7. Once stirred in, add a ladle of pasta water.
8. Toss pasta in the sauce.

NOTES

