

Fettuccine Alfredo

#cooking/recipe

#2019/March#

Fettuccine Alfredo Sauce

Ingredients

1 lb fettuccine noodles
1 stick butter
1 cup heavy cream
Salt
Pepper
2 cups freshly grated parmesan

Process

Cook the pasta according to package directions.

In a saucepan or skillet over low heat, warm the butter and cream. Season with salt and pepper. Place half of the Parmesan into a large serving bowl. Pour the warm butter/cream mixture over the top.

Drain the pasta and immediately pour it into the bowl. Toss a couple of times, and then sprinkle in the other half of the Parmesan. Toss to combine, thinning with pasta water if necessary. Serve immediately as a main course or accompaniment to meat or salad.

Delicious!

Nutrition

Servings: 6

Calories: 650 cal

Fat: 39g

Carbs: 56g

Protein: 21g