

Fettuccine Alfredo

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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