

Better-Than-Olive Garden® Alfredo Sauce



Whether it's chicken Alfredo or fettuccine Alfredo, the Alfredo sauce has always had my heart. This is a simple and basic recipe for Italian starters. Enjoy!

Prep: 10 mins
Cook: 20 mins
Total: 30 mins
Servings: 4
Yield: 4 servings



Ingredients

3 tablespoons sweet butter
2 tablespoons olive oil
2 cups heavy whipping cream
2 cloves garlic, minced
¼ teaspoon ground white pepper
½ cup grated Parmesan cheese
¾ cup shredded mozzarella cheese
1 (12 ounce) package angel hair pasta

Directions

Step 1

Melt butter and olive oil in a saucepan over medium-low heat. Add cream, garlic, and white pepper; bring to just under a boil. Reduce heat and simmer, stirring often, until mixture is slightly reduced, about 5 minutes.

Step 2

Stir Parmesan cheese into cream mixture and simmer until sauce is thickened and smooth, 8 to 10 minutes. Add mozzarella cheese to sauce; cook and stir until cheese is melted, about 5 minutes.

Step 3

Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water, stirring occasionally until cooked through but firm to the bite, 3 to 5 minutes. Drain and transfer pasta to serving plates. Spoon sauce over pasta.

Cook's Note:

For an added touch, sprinkle some freshly chopped parsley over your personal plate.

Tips

If you have a rotisserie chicken just waiting to be used, I suggest to use the whole chicken breast and cut into bite-size pieces and stir into your finished sauce. Both could really take your dish to the next level.

Editor's Note:

Please note the difference in pasta type when using the magazine version of this recipe.

Nutrition Facts

Per Serving: 883 calories; protein 20.5g; carbohydrates 50.8g; fat 67.9g; cholesterol 208.3mg; sodium 561.4mg.

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