

Spinach Alfredo Sauce (Better than Olive Garden®)



Better than Olive Garden®! Top with grilled chicken on fettuccine pasta for a complete meal or use as a dip for bread sticks. Delicious rich and creamy spinach Alfredo everyone will love. When I make this dish, everyone raves over it! Add more spinach if you're a spinach lover or leave it out if you're not a fan. I like adding lots of garlic! For a thicker sauce, add more cream cheese.

Prep: 10 mins

Cook: 15 mins

Total: 25 mins

Servings: 5

Yield: 5 servings



Ingredients

½ cup butter

¾ cup thawed frozen chopped spinach

1 pint heavy whipping cream

3 tablespoons cream cheese

1 cup grated Parmesan cheese

1 teaspoon garlic powder

1 pinch salt and ground black pepper to taste (Optional)

Directions

Step 1

Heat butter in a saucepan over low heat; cook spinach in the melted butter until warmed, about 1 minute. Add cream and cream cheese to spinach mixture; cook and stir until cream cheese is melted, about 5 minutes.

Step 2

Fold Parmesan cheese and garlic powder into spinach mixture; season with salt and pepper. Simmer until sauce is thickened and smooth, about 10 more minutes.

Nutrition Facts

Per Serving: 599 calories; protein 9.9g; carbohydrates 4.9g; fat 61.4g; cholesterol 202.9mg; sodium 454.8mg.