

## FETTUCCINE ALFREDO SAUCE

### **Alfredo Sauce:**

1 pint heavy cream  
1/2 cup (1 stick) unsalted butter, softened  
1 cup freshly grated Parmigiano-Reggiano  
Freshly cracked black pepper  
Chopped fresh flat-leaf parsley, for garnish



To prepare alfredo sauce: Heat heavy cream over low-medium heat in a deep saute pan. Add butter and whisk gently to melt. Sprinkle in cheese and stir to incorporate. Season with freshly, cracked black pepper.

In a large stockpot, cook pasta in plenty of boiling salted water for 3 minutes. Quickly drain the pasta and add it to the sauté pan, gently toss the noodles to coat in the Alfredo. Transfer pasta to a warm serving bowl. Top with more grated cheese and chopped parsley. Serve immediately.

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