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| Foolproof |
| Fettuccine Alfredo |
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| Ingredients1 box (1 lb) Fettuccine Noodles½ cup Butter2 cups (1 pint) Heavy Whipping Cream4 oz Cream Cheese¼ tsp Minced Garlic1 tsp Garlic Powder1 tsp Italian Seasonings ¼ tsp Salt¼ tsp Pepper1 cup Grated Parmesan Optional: Protein (chicken, bacon, salmon, shrimp)Vegetable (broccoli, cauliflower, salad) Starch (garlic bread) |  | 6-8Yield | 15 MINPrep time | 25 MINTotal time |
| DirectionsBoil and drain fettuccine noodles. Set it aside.In a med. saucepan add butter, heavy cream and cream cheese. Cook until melted using a whisk.Add the minced garlic, garlic powder, Italian seasoning, salt and pepper. Whisk until smooth then add grated parmesan. Bring to simmer and continue to cook for 3-5 min until thickened. Then, combine with cooked fettuccine noodles. |
| Special diet informationFor optional protein, prepare protein as desired and place either on top of fettuccine or to the side.  |

Better Than Olive Garden Fettuccine Alfredo Recipe |