

Fettuccine Alfredo Pasta Ingredients List

24 oz Dry Pasta

¼ cup butter

1 cup milk

8 oz cream cheese

6 oz grated parmesan

Garlic salt and Pepper to taste

Pasta Directions:

1. Fill large pot with water roughly just below half way.
2. When the water comes to a boil, add 1 tablespoon of coarse salt.
3. When water becomes a rolling boil add the pasta and check packaging for cooking time.
4. 1 minute prior to the pasta being completed carefully take several strands out to check for doneness.
5. Once pasta is cooked remove from heat and move to a strainer to drain the water and then add back to the large pot.

Alfredo Sauce Directions:

1. In a medium sauce pan add ¼ cup of butter over medium heat and melt, do not burn.
2. Once butter is melted add the 8 oz block of cream cheese. (hint: cut cream cheese into slices to help melt quicker.)
3. Once cream cheese is melted add 1 ½ cup of milk and set temperature to medium low. Stir constantly to mix ingredients well.
4. Once ingredients are mixed well add 6 oz of parmesan cheese or to taste.
5. Stir and mix well. Set temperature to low to simmer sauce.
6. Season to taste with Garlic Salt and Pepper.