

## Amazing Alfredo Sauce

**Prep Time:** 10 minutes

**Yield:** 4 servings

### Ingredients:

- 1 T butter
- 1 tsp Garlic Minced
- 2 C heavy Whipping Cream
- 3/4 C Parmesan Cheese
- Pinch of White Pepper and Salt

### Instructions:

1. Add butter and garlic to a sauté pan
2. Simmer on medium heat for approximately 3 minutes, until garlic is cooked
3. Add heavy whipping cream, salt, and white pepper
4. Reduce by  $\frac{1}{3}$
5. Add parmesan cheese and turn off heat

Finished Alfredo Sauce can be poured over any cooked pasta.

Add Parsley Flakes for color.

Go Rogue by adding Chicken, Shrimp, or Vegetables.

