



6 SERVINGS



15 MINUTES



299 CALS

You Haven't Tasted Perfection Until You've Tried This Alfredo Sauce Recipe

GABRIELLE BALINGIT

Ingredients

- 6 tbsp high quality, unsalted butter
- 4 cloves garlic, minced
- 2 cups half and half
- 4 tbsp cream cheese
- 1/2 cup Parmesan cheese
- To taste salt and freshly ground pepper
- To taste freshly ground nutmeg

Instructions



PREP: 05M

| COOK: 10M

| READY IN: 15M

1. In a medium saucepan over medium-low heat, melt the butter until foamy.
2. Sauté the garlic until soft and fragrant.
3. In a mixing bowl, whisk together the cream cheese, Parmesan cheese and half and half. Once incorporated, pour into the saucepan.
4. Keep whisking until the sauce is thick. Season with salt and freshly ground pepper and nutmeg.
5. Remove from heat and serve over pasta. If storing in the fridge, wait until cool and store in a jar.