



Palatable

Alfredo Sauce

🕒 Cook: 5m · Total: 5m

Ingredients

- 1/4 cup butter
- 1 cup heavy cream
- 1 clove garlic, crushed
- 1 1/2 cups freshly grated Parmesan cheese
- 1/4 cup chopped fresh parsley

Instructions

1. Melt butter in a medium saucepan over medium low heat.
2. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, heating through.
3. Stir in parsley and serve.

🔗 Source : <https://www.allrecipes.com/recipe/22831/alfredo-sauce/>