

Rich & Easy Alfredo Sauce - Olive Garden Style at Home

Copycat Olive Garden Alfredo Sauce ?



TIME
20 min

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INGREDIENTS

- 1 package of pasta (penne, fettuccine, or your favorite)
- 1 stick unsalted butter
- 1 clove garlic, minced
- 1 pint heavy cream
- 1 cup fresh Parmesan cheese, grated
- 2 tbsp cream cheese
- ... tsp salt
- ‰ tsp white pepper

DIRECTIONS

- ? Step 1: Cook the Pasta: Boil water and cook your favorite pasta until al dente. Drain and set aside.
- ? Step 2: Start the Sauce: In a medium saucepan over medium heat, melt the butter. Add the minced garlic and sautØ for about 2 minutes, just until fragrant-don't let it brown.
- ? Step 3: Add Cream & Cream Cheese: Pour in the heavy cream and add the cream cheese, stirring constantly until it's melted and the mixture starts to bubble. Be careful not to let it boil.
- ? Step 4: Stir in Parmesan: Add the grated Parmesan and stir until melted and smooth. Sprinkle in salt and white pepper to taste.
- ? Step 5: Combine & Serve: Toss the hot, drained pasta in the Alfredo sauce until fully coated. Serve immediately, topped with extra Parmesan and a sprinkle of parsley if you like.

TIPS FOR SUCCESS

- Don't boil the sauce - keep it at a gentle simmer to avoid separation.
- Use freshly grated cheese - pre-shredded Parmesan may not melt smoothly.
- Serve immediately - Alfredo is best hot and fresh for max creaminess.
- Make it a meal - add sautØed shrimp, grilled chicken, or steamed broccoli.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/rich-easy-alfredo-sauce-olive-garden-style-at-home/>