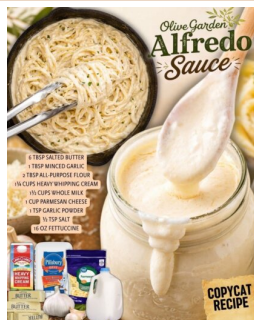


## Copycat Olive Garden Alfredo Sauce Recipe That Tastes Just Like the Original

1 1/2 cups freshly grated Parmesan cheese



**TIME**  
**3 to 5 min**

**PRINT**  
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**SAVE**  
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### INGREDIENTS

- 1/2 cup unsalted butter
- 2 cups heavy cream
- 2 teaspoons garlic, minced
- 1 1/2 cups freshly grated Parmesan cheese
- 1 cup Romano cheese, freshly grated
- 1/4 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground nutmeg, optional
- 12 ounces cooked fettuccine pasta
- Chopped parsley, for garnish

### DIRECTIONS

1. Bring a large pot of salted water to a boil and cook the fettuccine according to package directions. Reserve a little pasta water, then drain and set aside.
2. In a large skillet or saucepan over medium-low heat, melt the butter.
3. Add the minced garlic and cook for about 30 seconds, just until fragrant. Do not let it brown.
4. Pour in the heavy cream and stir well. Let the mixture gently heat for 3 to 5 minutes, stirring often.
5. Gradually whisk in the : Parmesan and Romano cheeses a little at a time until melted and smooth.
6. Season with salt, black pepper, and nutmeg if using.
7. Simmer gently for another 2 to 3 minutes until the sauce thickens slightly.
8. Add the cooked pasta directly to the sauce and toss until well coated. Use a splash of reserved pasta water if you want to loosen the sauce.
9. Garnish with parsley and extra cheese, then serve immediately.

### SWAPS & NOTES

Pre-shredded cheese often contains anti-caking agents that can keep the sauce from melting smoothly.

Parmesan and Romano together create that signature salty, nutty depth, but you can use all Parmesan if needed.

Heavy cream gives the sauce its classic richness.

Half-and-half can work in a pinch, but the result will be thinner and less luxurious.

## TIPS FOR SUCCESS

The biggest secret to a smooth Alfredo sauce is low heat.

If the sauce gets too hot, the cheese can separate or turn grainy.

Keep the burner at medium-low and add the cheese gradually while whisking.

Always use freshly grated cheese for the smoothest texture.

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Original recipe: <https://chefmaniac.com/copycat-olive-garden-alfredo-sauce-recipe-that-tastes-just-like-the-original/>