

Easy Copycat Fettuccine Alfredo That's Rich, Cheesy, and Restaurant-Worthy

How I Make Creamy, Dreamy Copycat Olive Garden Fettuccine Alfredo at Home



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30 min

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INGREDIENTS

1 pound fettuccine pasta
1/2 cup unsalted butter
1 tablespoon minced garlic
1 pint (2 cups) heavy cream
1 1/2 cups freshly grated Parmesan cheese
Salt and black pepper, to taste
Optional garnish: chopped parsley or extra Parmesan

DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil and cook the fettuccine until al dente, then drain and set aside. I always reserve about 1/2 cup of pasta water just in case I want to thin out the sauce later.
2. Start the Sauce: In a large skillet, I melt the butter over medium heat. Once melted, I add the garlic and sauté for about 1-2 minutes until fragrant (don't let it brown - just golden and aromatic).
3. Add the Cream: I pour in the heavy cream and stir it into the melted butter and garlic. I let it simmer gently for 5-7 minutes, stirring occasionally until it thickens slightly.
4. Add the Cheese: I reduce the heat to low and slowly whisk in the Parmesan cheese, a little at a time, until it melts completely and the sauce is smooth. This is when it starts to smell incredible.
5. Season and Combine: I season with salt and black pepper to taste. Then I toss in the cooked fettuccine and stir until every strand is coated in that creamy, cheesy goodness. If it gets too thick, I add a splash of reserved pasta water to loosen it up.
6. Serve: I immediately plate it up while it's hot and creamy, topped with a sprinkle of parsley and more Parmesan if I'm feeling fancy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-copycat-fettuccine-alfredo-thats-rich-cheesy-and-restaurant-worthy/>