



Weeknight Wonder Alfredo

INGREDIENTS

- 24 Oz Fettuccine
Noodles
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 2 Cloves of Garlic
- 3/4 Cup Chicken Stock
- 1 Cup Heavy Cream
- 1 Cup Parmesan or
Romano
- Salt & Pepper to Taste
- 1 Cup Reserved Pasta
Water
- Fresh Parsley
(Garnish)

DIRECTIONS

1. **Boil The Past** - Bring a large pot of salted water to a boil. Cook fettuccine to your preferred softness — I go a little past al dente for a softer, more comforting bite.
2. **Start The Roux** - While the pasta cooks, melt the butter in a large saucepan over medium heat. Whisk in the flour and stir for 1–2 minutes until smooth and lightly golden.
3. **Add Garlic** - Toss in the garlic and sauté for 30 seconds to 1 minute, just until fragrant.
4. **Pour in the chicken stock** - Slowly whisk in chicken stock and let it simmer a few minutes until slightly thickened.
5. **Add The Cream** - Pour in heavy cream and stir gently until smooth and creamy.

6. **Stir In The Cheese** - Reduce heat and stir in Parmesan, Romano, or both until melted and glossy.
7. **Season To Taste** - Add salt and black pepper to taste. Black pepper also adds a beautiful contrast to the sauce!
8. **Toss The Pasta** - Add the cooked fettuccine to the sauce and toss to coat evenly.
9. **Adjust If Needed** - If the sauce is too thick, stir in a splash of reserved pasta water until it's just right.
10. **Garnish And Serve** - Top with extra cheese, chopped fresh Italian parsley, and a little more pepper if you like.

NOTES

Whenever you are making pasta on the stovetop, it is always a good idea to reserve at least a cup of pasta water.

Taste your sauce before serving — a tiny tweak can elevate the whole dish.

Black pepper gives the sauce extra flavor and that rustic, homemade look.

Freshly grated cheese melts best and gives the creamiest texture.