

allrecipes

Better-Than-Olive Garden® Alfredo Sauce

★★★★★

Whether it's chicken Alfredo or fettuccine Alfredo, the Alfredo sauce has always had my heart. This is a simple and basic recipe for Italian starters. Enjoy!

By str0ngwarri0r

Prep: 10 mins**Cook:** 20 mins**Total:** 30 mins**Servings:** 4**Yield:** 4 servings**Ingredients**

3 tablespoons sweet butter

2 tablespoons olive oil

2 cups heavy whipping cream

2 cloves garlic, minced

¼ teaspoon ground white pepper

½ cup grated Parmesan cheese

1 cup shredded mozzarella cheese

1 (12 ounce) package angel hair pasta

Directions**Step 1**

Melt butter and olive oil in a saucepan over medium-low heat. Add cream, garlic, and white pepper; bring to just under a boil. Reduce heat and simmer, stirring often, until mixture is slightly reduced, about 5 minutes.

Step 2

Stir Parmesan cheese into cream mixture and simmer until sauce is thickened and smooth, 8 to 10 minutes. Add mozzarella cheese to sauce; cook and stir until cheese is melted, about 5 minutes.

Step 3

Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water, stirring occasionally until cooked through but firm to the bite, 3 to 5 minutes. Drain and transfer pasta to serving plates. Spoon sauce over pasta.

Cook's Note:

For an added touch, sprinkle some freshly chopped parsley over your personal plate.

Tips

If you have a rotisserie chicken just waiting to be used, I suggest to use the whole chicken breast and cut into bite-size pieces and stir into your finished sauce. Both could really take your dish to the next level.

Partner Tip

Reynolds® Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

Nutrition Facts**Per Serving:**

883.2 calories; 20.5 g protein; 50.8 g carbohydrates; 208.3 mg cholesterol; 561.4 mg sodium.

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