



10 Minute Alfredo Sauce

Ingredients

1. 1 cup heavy cream
2. 1/2 cup unsalted butter
3. 1 1/2 cups grated parmesan cheese
4. 1 tsp garlic powder
5. Pinch of salt and pepper

Serves: 2-4

Instructions

1. Melt butter in non stick pan over medium heat
2. Add heavy cream and stir until combined.
3. Simmer for 3-4 minutes stirring frequently
4. Stir in grated parmesan cheese and garlic powder until completely mixed in
5. Add salt and pepper and cook additional minute
6. Remove and serve over cooked pasta, enjoy!

Prep Time: 10 minutes