



BetterThanOlive Garden Alfredo Sauce

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This Olive Garden Alfredo sauce is better than the famous Italian restaurant chains version Alfredo sauce has always had my heart whether chicken Alfredo or fettuccine Alfredo This is a simple and basic recipe for Italian starters Sprinkle some freshly chopped parsley over your plate for an added touch Enjoy

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 - ¾ cup shredded mozzarella cheese - 1 (12 ounce) package angel hair pasta

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter and olive oil in a saucepan over medium-low heat. Add cream
2. garlic
3. and white pepper; bring to just under a boil. Reduce heat and simmer
4. stirring often
5. until mixture is slightly reduced
6. about 5 minutes. Dotdash Meredith Food Studios Stir Parmesan cheese into cream mixture; simmer until sauce is thickened and smooth
7. 8 to 10 minutes. Dotdash Meredith Food Studios Add mozzarella cheese; cook and stir until melted
8. about 5 minutes. Dotdash Meredith Food Studios While the sauce is cooking
9. bring a large pot of lightly salted water to a boil. Add pasta; cook
10. stirring occasionally
11. until cooked through but firm to the bite
12. 3 to 5 minutes. Drain and transfer pasta to serving plates. Spoon sauce over pasta. Allrecipes Magazine
Cook's Note If you have a rotisserie chicken just waiting to be used
13. I suggest cutting some of the breast meat into bite-size pieces and stirring them into the finished sauce. This could take your dish to the next level. Editor's Note: Please note the difference in pasta type when using the magazine version of this recipe.