



Spinach Alfredo Sauce Better than Olive Garden

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

5

Description

This spinach Alfredo tastes better than the version you get at Olive Garden Top with grilled chicken on fettuccine pasta for a complete meal or use as a dip for bread sticks When I make this dish everyone raves over it Add more spinach if youre a spinach lover or leave it out if youre not a fan I like adding lots of garlic

Ingredients

— - ½ cup butter - ¾ cup thawed frozen chopped spinach - 1 pint heavy whipping cream - 3 tablespoons cream cheese - 1 cup grated Parmesan cheese - 1 teaspoon garlic powder - 1 pinch salt and freshly ground black pepper

Instructions

1. Melt butter in a saucepan over low heat. Add spinach; cook and stir until warmed through
2. about 1 minute. Stir in heavy cream and cream cheese until cream cheese is melted
3. about 5 minutes. Fold in Parmesan cheese and garlic powder; season with salt and pepper. Simmer until sauce is thickened and smooth
4. about 10 more minutes. Recipe Tip For a thicker sauce
5. add more cream cheese.