



Cream Cheese Alfredo Sauce

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

This cream cheese pasta sauce is my spin on Alfredo sauce. We love cream cheese mushrooms and garlic so I decided to try different ways of creating this tasty dish. Serve with fettuccini and sliced crusty bread for mopping up the delicious sauce.

Ingredients

- - 2 tablespoons butter - 2 portobello mushroom caps
- thinly sliced - 1 (8 ounce) package cream cheese - ½ cup butter - 1 ½ cups milk - 6 ounces grated Parmesan cheese
- or to taste - 1 tablespoon minced fresh basil leaves - 1 clove garlic
- crushed - ground white pepper
- to taste

Instructions

1. Heat 2 tablespoons butter in a skillet over medium heat. Stir in mushrooms; cook and stir until softened
2. about 5 minutes. Set aside. Melt cream cheese and 1/2 cup butter in a saucepan
3. stirring occasionally
4. over medium heat. Stir in milk and Parmesan cheese until smooth. Add basil
5. garlic
6. and white pepper. Simmer until flavors blend
7. about 5 minutes; stir in mushrooms.