**FETTUCCINE ALFREDO**

**Ingredients:**

1 teaspoon salt

8 oz fettuccine noodles

1 cup heavy cream

6 tablespoons unsalted butter

1 clove garlic

1 cup grated Parmesan cheese

¼ tsp fresh ground black pepper

2 tablespoons Italian parsley

**Equipment:**

Large sauté pan, large stock pot, colander, wooden or heat proof spoon, chef’s knife, cutting board

**Directions:**

1. Fill a large stock pot ¾ full of water and add salt. Cover and bring to a boil over high heat. When the water is boiling add the noodles. Cook for the length of time on the pasta package (approximately 9 - 11 mins). Do not cover the pot while the noodles are cooking
2. Peel garlic and mince or press through garlic press.
3. Wash the parsley and dry. Pull leaves from stems (discard stems) and rough chop the leaves.
4. While the pasta is cooking, melt the butter in the sauté pan over low heat. Add the cream to the butter as it melts. Stir often. Keep heat on the lowest setting while pasta cooks.
5. When the pasta is done-drain in a colander.
6. Add the garlic to the cream mixture and mix.
7. Add the pasta to the sauce and combine
8. Add half of the cheese. Mix well.
9. Add the rest of the cheese and mix again.
10. Season with pepper and sprinkle parsley on top.
11. Serve immediately!

Serves 5