

# Main Course

## Fettuccini Alfredo

*\*Vegetarian*

This is an easy Alfredo recipe and it can be used as a base so you can add vegetables, seafood, or chicken as you see fit.

### You'll Need

- 1/4 cup unsalted butter
- 1 cup whipping cream
- Salt to taste
- White pepper to taste
- 1/4 cup freshly grated Parmesan Cheese
- 1/2 pound fettuccine noodles



### Directions

- On low heat melt butter in a large skillet.
- When butter foams, add cream.
- Simmer over medium heat about 2 minutes until slightly thickened.
- Season with salt and white pepper.
- Boil water and add fettuccine. When your fettuccine has been cooked, drain noodles and place in the skillet with the cream mixture.
- Add 1/4 cup Parmesan cheese.
- Toss noodles and sauce over medium heat until sauce coats noodles, 20 to 30 seconds. Add salt and pepper as needed.
- Serve immediately.

### Play With Your Food

- Use half and half instead
- Add cooked chicken, shrimp, vegetables, etc.
- Use black pepper if you do not have white pepper