



## FETTUCCINE ALFREDO

PREP TIME: 10min

COOK TIME: 20min

SERVINGS: 3-4

### Ingredients

1 onion  
4 cloves garlic  
2 tbs basil  
1/2 cup parmesan cheese  
16 fl oz whipping cream  
8 oz cream cheese  
1/2 lb pasta



- 1 small dice onion, mince garlic, finely chop basil, and grate parmesan
- 2 bring drizzle of olive oil to medium high heat in pot, sauté onion for 3-4min or until soft, and add garlic and sauté for 1-2min or until fragrant  
make this recipe your own and sauté your favorite meat or vegetable before beginning the sauce (optional)
- 3 add cream, slowly bring to boil, add cream cheese by slices, bring back to boil, whisk until smooth, add parmesan and basil, stir until melted, remove from heat
- 4 as sauce cooks, bring large pot of water to boil, add pasta, reduce heat, stir occasionally for about 10-12min, strain, and serve with sauce



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