

[pasta](#), [chicken](#), [cheese](#), [italian](#), [main](#), [weeknight](#), [cold weather](#)

Pasta Alfredo

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Ingredients

- ½ cup butter (1 stick)
- 1 cup heavy cream
- 1 cup shredded parmesan cheese (not canned “shakey cheese”, the cellulose prevents melting)
- 1 lb long pasta (we like fettuccine)
- *Optional* ~1-2 oz fresh basil, chiffonade

Method

1. Bring salted water to a boil for pasta, add cream and butter to a wide and tall frying pan on low heat.
2. When butter is completely melted, add shredded parmesan cheese. stir briefly until melted.
3. Add basil to sauce and reduce to lowest heat until ready to use.
4. When pasta is slightly under cooked, drain thoroughly and add to sauce.
5. Finish pasta over medium heat until tender and the sauce has thickened slightly.
6. Serve immediately with [baked or grilled brined chicken thigh or breast](#).

Notes

Inspired by: <https://www.thepioneerwoman.com/food-cooking/recipes/a8885/fettuccine-alfredo/>

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<https://wiki.cookie mountain.org/> - **Recipe Book**

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