

Fettuccine Alfredo



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
tossed salad



**MONEY.
Cook's
SAVER.**

Leftover fettuccine can make an inexpensive lunch. Place pasta in an oven-safe dish. Top with sautéed bell pepper chunks, mushrooms or broccoli. Top with bread crumbs. Bake at 350°F until heated through.

SHOPPING LIST

- whipping cream • basil
- Parmesan cheese
- fettuccine

ON HAND

- butter

INGREDIENTS

- 1 cup butter or margarine, softened
- 2 cups whipping cream
- 2 cups grated Parmesan cheese
- 1 (12-ounce) package fettuccine
- 1/4 cup freshly chopped basil or 1 1/2 tablespoons dried basil

SERVES **4**

Make Ahead

Prepare a double batch of this creamy sauce and freeze half to use another time.

◆ VARIATION

For a different twist, try this classic sauce on any type of pasta, such as penne or wagon wheels.

- 1** Combine butter, cream and Parmesan in a large bowl; mix until smooth and well blended.



- 2** Bring a large pot of water to a boil. Add pasta. Cook according to package directions.



- 3** Drain pasta well. Add hot pasta to cheese mixture in bowl; toss until coated.



- 4** Transfer to a warm serving platter. Sprinkle with basil.



COOK'N *Express*

- If the sauce seems a bit too thick, you can thin it with the pasta cooking water, 1 tablespoon at a time. Stir after each addition until the desired consistency is achieved.