



Fettuccine Alfredo

Yield: 2 servings

Heavy cream	10 oz
Parmesan, grated	4 oz
Salt and pepper	TT
Fresh fettuccine	10 oz
Freshly chopped parsley	as needed

Sauce:

Place the heavy cream into sautee pan and bring to a boil. Reduce slightly and add cheese. Season with salt and pepper to your liking. Add in 10 ounces of cooked fresh fettuccine ensuring that the sauce completely covers the pasta. Let sit in the pan under low heat to soak up some of the flavors. Divide amongst two bowls and garnish with chopped parsley.