

Alfredo Sauce

4 servings



INGREDIENTS

8 oz fettuccine
1 tablespoon unsalted butter
3 cloves garlic, pressed
½ cup heavy cream
½ cup whole milk
1/3 cup grated Parmesan
1 large egg yolk, beaten
Kosher salt
ground black pepper
2 tblsp chopped fresh parsley



DIRECTIONS

1. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
2. Combine butter, garlic, heavy cream and milk in a saucepan over medium heat. Bring to a simmer; remove from heat and stir in Parmesan and egg yolk, whisking constantly to prevent the eggs from scrambling. If the mixture is too thick, add more milk as needed.
3. Stir in pasta and gently toss to combine; season with salt and pepper, to taste.
4. Serve immediately, garnished with Parmesan and parsley, if desired.