**Olive Garden Alfredo**

**Ingredients:**

1/2 pint of Heavy Cream

1/2 stick of butter

1 tablespoons of cream cheese

1/4-1/2 cup parmesean cheese

1/2 teaspoon garlic powder

½ lb (8oz) fettuccine noodles

**Directions (Day 1:)**

1. In a sauce pan, combine butter, heavy cream, and cream cheese.
2. Simmer these ingredients until it is all melted. Mix it continuously and well.
3. Add the parmesan cheese and garlic powder.
4. Simmer (small bubbles) this mixture for 15-20 minutes on low
5. Season with salt and pepper.
6. Place in an air tight container and store in the refrigerator. Label it with your kitchen number and period number

**Directions (Day 2):**

1. In a large sauce pan, fill it up half way with water, sprinkle some salt in the water and bring it to a boil.
2. Once the water is at a boil, break the fettuccine noodles in half and place them in the boiling water. Cook it uncovered, stirring occasionally. Follow directions on the box for cooking time.
3. Drain the pasta well and place it back into the sauce pan.
4. Turn the stove on a medium head, and add the alfredo sauce to the pasta.
5. Cook this to serving temperature.
6. Place pasta in a serving bowl/dish and enjoy!