

Olive Garden Alfredo Sauce

i am pretty picky about Alfredo Sauce. Olive Garden is one of the few that I like. This recipe was awesome!! The only problem I had was stopping myself from eating too much! Can it be reheated at all? I noticed you said it separates. Thanks for the yummy recipe!

This came out amazing!!! Thank you so much for this recipe!!! I enjoyed it so much that I even mixed it with homemade tomato sauce and it was divine!!! So great for making pizza too!!!

I found this recipe on Pinterest and have made it about 5 times since then. It is SO delicious! I used an off brand cream cheese the first few times. Tonight I made it with Great Value cream cheese and it's the tastiest batch so far! Love it, Love it, Love it! Thank you for posting it!

This is the best sauce I've ever eaten, let alone made. It took literally no time and I made this dish for the first time for a party of 50 and everyone asked for the recipe. Thank you so much for this!!

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

what you need:

- 1 pkg Pasta (penne or fettuccine)
- 1 stick of butter
- 1 clove of minced garlic
- 1 pint of heavy cream
- 1 cup of fresh Parmesan cheese
- 2 tbsp cream cheese
- 1/4 tsp salt
- 1/2 tsp white pepper

how to make it:

Make Pasta to your liking.

In a sauce pan over medium heat – melt butter and add garlic and cook for two minutes, then add in heavy cream and cream cheese and heat until bubbling, but do not boil.

Add in Parmesan Cheese and mix until the cheese melts.

Sprinkle in salt and pepper to taste (you don;t need to use all of this, do to your liking).

Mix the hot sauce into the noodles and serve. Just like Olive Garden