



*The way pasta was meant to be!*

## Alfredo Sauce

### Ingredients:

- 4 tablespoons butter
- 1 clove garlic, minced
- 2 tablespoons all-purpose flour
- 2 cups heavy cream
- 1/2 cup milk
- 3 tablespoons chopped fresh chives
- 1 cup plus 3 tablespoons grated Parmesan

### Directions:

*Heat the butter in a medium saucepan over medium heat. Add the garlic and cook for about 1 minute until fragrant but not brown. Add the flour and whisk until smooth. Gradually add the cream and milk, whisk until mixture begins to thicken and bubble. Remove from heat and add the chives and 1 cup Parmesan and stir gently. Pour sauce over pasta and sprinkle with remaining 3 tablespoons of Parmesan.*