

THE CULINARY

Playground



Alfredo Sauce

1/4 cup butter
4 ounces cream cheese
1/2 cup milk
1/2 cup parmesan cheese, grated
1/2 teaspoon garlic powder
pinch black pepper

Melt butter in a medium saucepan over medium heat. Add cream cheese and garlic powder, stirring with wire whisk until smooth. Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan and pepper. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly, thin with milk if cooked too long. Toss with hot pasta to serve.

Add cooked cubed chicken and cooked broccoli to this dish for a hearty meal!