

Fettuccine Alfredo with Garlic Bread

Recipe from: <https://therecipecritic.com/the-best-homemade-alfredo-sauce-ever/#wprm-recipe-container-43379>

Alfredo Sauce Ingredients:

1/2 cup (125 mL) butter	2 tsp Italian seasoning
2 cups (500 mL) whipping cream	1/4 tsp salt
4 ounces (1/2 cup/125 mL) cream cheese	1/4 tsp pepper
2 cloves garlic, minced	1 cup grated parmesan cheese
1 tsp garlic powder	

280 grams dried fettuccine noodles (or noodles of choice)

Alfredo Sauce Instructions:

1. In a large sauce pot add butter, whipping cream, and cream cheese. Cook over **medium** heat and **whisk** until melted.
2. Add the minced garlic, garlic powder, Italian seasoning, salt and pepper. Continue to whisk until smooth. Add the grated parmesan cheese.
3. Bring to a simmer and continue to cook for about 3-5 minutes or until it starts to thicken.
4. While alfredo sauce is cooking, bring large pot of salted water to a rolling boil. Add fettuccine and cook until al dente, according to package instructions.

Garlic Bread Ingredients:

1 baguette
1/2 cup unsalted butter, softened
1 head roasted garlic*
1/2 tsp salt
2 tsp garlic powder

***Directions for Roasted Garlic:**

Cut top from head of garlic, exposing the cloves. Place head of garlic (cut side up), on a piece of heavy duty aluminum foil. Pour olive oil over and season with salt and pepper. Wrap the foil tightly. Place in a small ovenproof pan, and bake at 350 degrees until the cloves begin to pop out, about 1 hour. Remove from the oven and cool.

Garlic Bread Instructions:

1. Preheat oven to 375 degrees F.
2. Remove cloves of garlic by squeezing the lower part of the head of garlic. In a small soup bowl, mash the cloves to form a paste. Add butter and seasoning, stir with a spoon to combine.
3. Slice bread lengthwise and lay 2 pieces open faced on foil lined cookie sheet. Spread butter mixture onto bread and bake for 5-10 minutes; 5 minutes for soft bread, 10 minutes for golden, crispy bread. Allow to cool slightly before cutting.

OPTIONAL RECIPE ADDITION – CHICKEN

Chicken Ingredients:

1 chicken breast, boneless/skinless

1/4 tsp salt

1/4 tsp pepper

1/2 tsp garlic powder

1 Tbsp oil

1. Cube chicken into small pieces.
Season chicken with salt, pepper and garlic powder.
2. Preheat a frying pan over medium-high heat.
When pan is hot, add 1 Tbsp oil.
3. Add cubed chicken to hot pan and cook until internal temperature reaches 74 degrees C.
Use a meat thermometer to check temperature of the chicken.
Switch to a clean wooden spoon when chicken is no longer pink.
4. Add cooked chicken to the prepared noodles and sauce.
5. Wash & sanitize your chicken cutting board, knife and tool used to stir the raw chicken.
Wipe under cutting board with a Lysol wipe to sanitize counter.
Clean stove top well from oil that sprays from hot frying pan.