

OLIVE GARDEN GARLIC ALFREDO SAUCE

F EASY

Last Modified: 01/15/2016

PREP: 10 Min
COOK: 10 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Dried Fettuccine Noodles	Cooked
1/2	Cup	Unsalted Butter	
2	Cups	Heavy Cream	
8	Cloves	Garlic	Minced
1	8 Oz	Pkg Cream Cheese (Philadelphia)	Softened
3/4	Cup	Parmesan Cheese	Grated
1/8	Tsp	Fresh Ground Black Pepper	
1 +/-	Pinches	Kosher Salt	To Taste

OPTIONAL			
2	Tbsp	Fresh Italian Parsley Leaves	Fine Chop
1/4	Cup	Parmesan Cheese	Grated
1	Pound	Chicken Breasts (Boneless / Skinless)	Thin Sliced
1	Pound	Bay Scallops	Raw
1	Pound	Large Shrimp (31 / 35 Count)	Raw
2	Slices	Thin Sliced Bacon	Crumbled

PREPARATION	
FACTOID	This is a very close copycat of Olive Garden's recipe. This is a GREAT Sauce, but I personally like adding the Shrimp or other Seafood, Bacon and sprinkling it with Parsley and a little extra grated Parmesan.
TOOLS	1) Large Stainless Steel Skillet & Lid 2) Stock Pot & Lid
NOTE	You may alter this into their Garlic Asiago Sauce by mixing freshly grated Asiago Cheese 50/50 with the grated Parmesan Cheese.
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Grate the Parmesan Cheese and set it aside.
1	Melt the Butter in a large skillet over medium low heat until just bubbling. Add in the Garlic and cook until you can smell it, about 2 minutes. Lower the heat to a slow simmer and add in the Cream, Cream Cheese, Salt and Pepper - Do NOT allow it to boil or the Cream will separate. Add in the Parmesan Cheese and Shrimp / Seafood if using. Continue to stir & simmer until thick, about 4 minutes more. Cover and set it aside.
2	In a large stock pot, cook the Fettuccine Noodles al-dente according to package directions.
3	Add the cooked Pasta to a warm serving platter. Pour the Alfredo Sauce over the top, sprinkle with the Parsley and Bacon Crumbles.
SERVE	Serve while hot.

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