



Ingredients

- 1 1/4 Cups Parmesan cheese divided
- 1/4 Cup Kosher Salt
- 8 oz Fettuccine
- 6 Tablespoons Butter unsalted
- 2 Cloves Garlic minced
- 1/2 teaspoon Dijon Mustard
- 2 Tablespoons Cream Cheese
- 1 Cup Heavy Cream
- 1/2 Cup Milk
- 1/2 Cup Parmigiano Reggiano
- 1/2 teaspoon Salt
- 1/4 teaspoon Pepper
- 1 teaspoon Lemon Juice
- 1 Tablespoon Parsley minced

Instructions

1. Set aside 1/4 cup parmesan cheese for the garnish, and 1/2 cup parmesan for once the noodles are added.
2. Bring a large pot of water to a boil, adding in 1/4 cup kosher salt to the water.
3. Once boiling add the fettuccini.
4. In a dutch oven or high sided skillet over medium heat, add the butter and melt.
5. Add the garlic and mustard and stir to combine for 30 seconds to 1 minutes.
6. Dump in the cream cheese, whisking until smoothly incorporated.
7. Quickly add the heavy cream and milk and bring to a simmer.
8. Stir in 1/2 cup parmesan and 1/2 cup parmigiano reggiano. Add the salt and pepper.

9. Allow to cook for 10 minutes, or until thickened.
10. Keep tasting the sauce, if you need a little more salt because it's bland, please use it, otherwise let it sit.
11. Whisk the lemon juice into the sauce. The acid helps to balance the heavy sauce.
12. Remove the pasta from the water and add into the sauce with ½ cup parmesan, stirring with tongs to combine.

Notes

Alfredo sauce can be frozen in an airtight container, or in a heavy-duty freezer bag.