

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 ¼ cup parmesan cheese for the garnish, and ½ cup parmesan for once the noodles are added.
- 2. Bring a large pot of water to a boil, adding in ¼ 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 ½ cup parmesan and ½ 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 $\frac{1}{2}$ cup parmesan, stirring with tongs to combine.

Notes

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