

Fettuccine Alfredo with Broccoli



Ingredients:

- 1 lb Dry Fettuccine noodles (or pasta of choice)
- ½ head broccoli
- ½ Cup unsalted butter
- 2 Cups Heavy cream
- 1 ½ cups Parmesan cheese
- 2 Tbsp Fresh parsley
- Salt (to taste)
- Pepper (to taste)
- Whole milk (optional)

Instructions:

- 1.) Fill a large pot with water and bring to a boil over high heat. Add salt to water to make it taste salty.
- 2.) Slowly add pasta to water and reduce heat to medium high to bring to a simmer and stir frequently. Cook according to pasta box instructions or until al dente.
- 3.) Drain pasta and toss with oil of choice, and keep to the side until ready to use
- 4.) Cut broccoli into smaller pieces, or to size of choice (smaller pieces will cook faster)
- 5.) While preparing pasta, heat butter, broccoli, and cream in a large pan over medium-LOW heat and stir frequently until it starts to slightly bubble. Lower the heat and simmer for 8-10 minutes until sauce has slightly reduced (gets thicker).
- 6.) Set heat to very low and add cheese slowly, stirring constantly as you add it. If sauce is too thick, you may add a little more milk or cream to reach the desired consistency.
- 7.) Chop parsley and stir into sauce. Taste and add salt or pepper as needed.
- 8.) Gently toss in pasta and garnish with parsley and cheese as desired, and enjoy!