

Creamy Fettuccine Alfredo – A Classic Italian Comfort Dish ??

pastabymarco · 12/04/2025

**Prep Time**

10

Difficult

Easy

Servings

2-3

Description

Rich, creamy, and full of parmesan flavor — this Fettuccine Alfredo is the perfect go-to comfort meal. Quick, simple, and straight from the Italian soul.

Ingredients

- 250g fettuccine pasta
- 100g unsalted butter
- 200ml heavy cream
- 100g freshly grated parmesan cheese
- Salt and pepper to taste
- Optional: chopped parsley for garnish

Instructions

1. Bring a large pot of salted water to a boil. Cook fettuccine until al dente, then drain.
2. In a large pan, melt butter over medium heat. Add cream and simmer for 2–3 minutes.
3. Stir in parmesan and mix until smooth and creamy.
4. Add the cooked pasta to the sauce and toss to coat evenly.
5. Season with salt and pepper to taste.
6. Serve warm, topped with extra parmesan and parsley if desired.