

Creamy Homemade Alfredo Sauce

This **rich and creamy Alfredo sauce** is incredibly easy to make with just a few simple ingredients! Perfect for tossing with pasta, drizzling over chicken, or using as a dipping sauce for breadsticks. Say goodbye to store-bought versions—this homemade Alfredo is **silky, cheesy, and absolutely delicious!**

Ingredients (Makes about 2 cups)

- **2 tbsp butter**
- **2 cloves garlic, minced**
- **6 baby portabella mushrooms sliced (optional)**
- **1 cup heavy cream** (or half & half for a lighter version)
- **1 cup grated parmesan cheese** (freshly grated for best results)
- **1/4 tsp salt** (or to taste)
- **1/4 tsp black pepper**
- **Pinch of nutmeg**
- **1/2 cup pasta water (optional, to thin sauce if needed)**

Instructions

1 Melt the Butter:

- In a medium saucepan over **medium heat**, melt the butter.
- Add mushrooms , if using, and saute until tender, 5-8 minutes
- Add the minced garlic and sauté for **30 seconds** until fragrant.

2 Add the Cream:

- Pour in the **heavy cream**, **reduce heat to medium-low** and stir well.
- Let it simmer (do not boil) for **5-8 minutes**, allowing it to thicken slightly.

3 Incorporate the Cheese:

- **Remove saucepan from burner** and gradually stir in the **grated parmesan**.
- Stir continuously until smooth and melted.

4 Season & Adjust Consistency:

- Add **salt, black pepper, and a pinch of nutmeg**.
- If the sauce is too thick, stir in **a bit of reserved pasta water** until desired consistency is reached.

5 Serve Immediately:

- Toss with **fettuccine, chicken, shrimp, or steamed vegetables** and enjoy!

Tips for the Best Alfredo Sauce

✓ **Only use Fresh Parmesan** – Pre-shredded cheese won't melt as smoothly.

✓ **Don't Overheat** – High heat can cause the sauce to separate.

✓ **Make it Extra Creamy** – Add **2 oz of cream cheese** for a thicker texture.

✓ **Add Protein** – Stir in **grilled chicken, shrimp, or crispy bacon**.

👉 **Tip:** Heat the cream over **medium-low heat** until **small bubbles appear around the edges of the saucepan** (also known as **simmering**). Avoid boiling, as high heat can cause the cream to **separate or curdle**. **Remove saucepan from heat when adding Parmesan cheese to prevent lumping.**

Perfect Pairings for Alfredo Sauce

🍝 **Classic Fettuccine Alfredo** (make my [homemade pasta](#) to bring your dish to the next level)

🍗 **Chicken Alfredo Pasta**

🍤 **Garlic Butter Shrimp Alfredo**

🥦 **Broccoli Alfredo Bake**

🍷 **Dipping Sauce for Breadsticks**

This **homemade Alfredo sauce** is creamy, comforting, and ready in **10 minutes!**