

## "Alfredo Sauce"

### ingredients:

- 1 cup heavy cream
- 1/2 cup (1 stick) butter, softened
- 2 cup freshly grated Parmigiano-Reggiano
- Freshly cracked black pepper

### directions:

- In a saucepan or skillet, warm the butter and cream. Season with salt and pepper. Add the Parmesan and stir until melted.
- In a large stockpot, cook penne pasta in plenty of boiling salted water for 12 minutes. Quickly drain the pasta and add it to the saute pan, gently toss the noodles to coat in the alfredo.
- Transfer pasta to a warm serving bowl. Top with more grated cheese. Serve immediately