RecipeRodeo.com

Always Free ~ Always Delicious!

2017

January

M	T	W	T	F	S	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
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February

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March

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April

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May

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June

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July

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August

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September

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October

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30	31					

November

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December

M	T	W	T	F	S	S
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18	19	20	21	22	23	24
25	26	27	28	29	30	31

Fettuccine Alfredo

By: RecipeRodeo.com
Recipe Type: Pasta

Ingredients

- 1 lb. fettuccine noodles
- ½ c. butter
- ⅔ c. heavy cream
- 1 c. Parmesan cheese, grated
- ¼ tsp. salt
- pepper to taste
- chopped parsley for garnish

Instructions

1. Prepare noodles according to package directions.
2. In a saucepan, heat butter and cream until butter is melted.
3. Remove from heat and add Parmesan cheese, salt and pepper.
4. Stir until sauce is smooth.
5. Combine sauce and noodles and top with additional Parmesan cheese and parsley.