

Fettuccine Alfredo

ITALIAN STYLE



Ingredients

- 1 lb fettuccine noodles, dry
- 12 Tbsp unsalted butter
- 6 oz Parmigiano-Reggiano cheese, freshly grated *
- 1/2 - 1 tsp salt (to taste)
- Fill a large pot with water and heat it over high heat until boiling. Once the water boils, add a good dash of salt and the noodles. Cook only until al dente, 9-10 minutes.
- While the pasta heats, melt butter over medium heat in a large, non-stick skillet.
- Drain pasta (reserving water) and transfer pasta to skillet with melted butter.
- Add a 1/2 tsp salt and toss the pasta.
- Reduce heat to medium-low. Add a handful of grated cheese and a ladle of hot pasta water, tossing the pasta continuously to incorporate the cheese.
- Add more cheese, tossing between each addition, until all the cheese has been used.
- Add more hot pasta water as needed to melt the cheese so that it coats the noodles, but does not water down