



Penne or Rotini Alfredo

This creamy Alfredo sauce turns your pasta dinner into something special. Made with [Pamela's Penne](#) or [Rotini](#).

Ingredients

- 8 oz. [Pamela's Penne](#) or [Pamela's Rotini](#)
- 1½ cup heavy cream
- 2 TBSP butter
- ½ tsp salt
- ¼ tsp fresh ground pepper (or to taste)
- generous pinch of nutmeg, fresh grated if possible
- ¾ cup grated Parmesan + more for topping

Directions

Melt butter in a medium-size heavy sauce pan. Add cream and bring to a low simmer. Turn heat to low and reduce cream by about half, stirring occasionally, 10 to 15 minutes. When sauce thickens, add salt, pepper and nutmeg.

Bring a large pot of water to boil, add pasta and cook 10 to 12 minutes, checking pasta until tender but still firm. Drain pasta and rinse well with cold water, if not adding sauce immediately.

Return pasta to large pot, add reduced cream sauce and toss to coat. Stir over low heat until heated through. Add Parmesan cheese and toss again over low heat until cheese is melted and sauce coats the pasta. Serve immediately with more grated cheese.

Chef's Note: For a little more variety, brown 1 cup sliced mushrooms (6 to 8 oz.) sautéed in 2 TBSP butter in medium/hot pan and add to top of the Alfredo.

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