

# Fettuccine Alfredo for One

## Ingredients

- 4 oz uncooked fettuccine noodles
- 1 tsp olive oil
- 1/4 C heavy cream
- 1/4C Parmesan cheese
- Salt and pepper



## Directions

1. Bring a large pot of salted water (add a couple of pinches of salt) to a boil.
2. Add the fettuccine and cook for 10-12 minutes, or until the pasta is just tender.
3. Drain the pasta and set aside.
4. Meanwhile, heat the oil in a small sauté pan over **medium heat**.
5. Add the cream and Parmesan cheese to the pan and cook for 3-4 minutes or until it comes to a boil.
6. **Decrease the heat to low**, season with salt and pepper, and remove the pan from the heat.
7. Add the fettuccine to the pan and use two forks to toss the pasta until it is thoroughly coated with the sauce.