

Easy Alfredo Sauce

1/2 cup butter
1 (8-oz) package cream cheese
2 teaspoons garlic powder
2 cups milk
3/4 cup Parmesan cheese
1/4 teaspoon black pepper
1/4 teaspoon salt
1-½ teaspoons parsley
1/2 teaspoon Italian seasoning

Melt butter in medium saucepan over medium heat. Add garlic powder then cream cheese, stirring with a wire whisk until smooth.

Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan cheese and spices. Stir frequently until sauce reaches desired consistency.

Serve with spaghetti, linguine, or fettuccine.

Chicken Alfredo

For chicken Alfredo, chop 2 chicken breasts into cubes. Cook chicken in olive oil, garlic powder, and black pepper until done. Add to sauce right before serving.