

CREAMY PARMESAN CHEESE SAUCE (ALFREDO)

Ingredients

1. 1 (8 oz.) pkg. Philadelphia brand cream cheese, cubed
2. 1 c. milk
3. 1/2 c. (2 oz.) 100% grated Parmesan cheese
4. 1/4 tsp. Ground Nutmeg
5. 1/4 tsp. White Pepper
6. 1/2 tsp. Granulated Garlic
7. 1/2 tsp. Granulated Onion
8. 1 tblsp. Parsley Flakes

Instructions

1. Microwave cream cheese, milk and Parmesan cheese in 1 quart measure.
2. Microwave on medium (50%) 6 to 8 minutes or until sauce is smooth, stirring every 2 minutes.
3. Stir in seasonings.
4. Toss with hot cooked pasta, 1 1/2 cups.
5. Preparation time: 5 minutes, cooking time: 5 minutes.
6. Note: Using the microwave is a good way because it is easy to get the mixture too hot. Top of the stove can be used, but keep the heat low.