

Spaghetti Alfredo, Garlic Bread



Ingredients

- 450g spaghetti
- 150g butter
- 230ml double cream
- 85g grated Italian cheese (Pecorino, Parmesan, Grana Padano)
 - Pinch of garlic salt
- Salt and pepper to taste
 - Garlic bread

Methods

1. Cook the spaghetti in boiling salted water for about 10 minutes.
2. Melt the butter into the cream on a large saucepan.
3. Add the seasonings.
4. Stir in the cheese over a medium heat until the sauce thickens.
5. Drain the pasta.
6. Add to the sauce and toss well.
7. Serve immediately with the garlic bread cooked via the pack instructions.