

## Garlic and Herb Alfredo Sauce

3 Tbsp	margarine or butter
1-2 cloves	garlic
3 Tbsp	flour
1 ½ cups	milk
½ cup	heavy cream
1 Tbsp	Fresh Parsley (or dried)
½ tsp	dried Basil
½ tsp	dried Oregano
¼ cup	Parmesan cheese

Salt and pepper

1. Melt butter in a large pot
2. Add in minced garlic and fry until fragrant
3. Add in flour to make a roux – cook for 2-3 min on med-low
4. Slowly add milk while whisking constantly – once all of the milk is in add in the cream as well.
5. Mix in Parsley, Basil, Oregano and Parmesan cheese
6. Bring to a gentle boil to thicken – stirring. Be careful not to burn the milk!
7. Serve over pasta – Enjoy!