



♥ recipes worth sharing

# ALFREDO PIZZA SAUCE



A creamy, garlicky pizza-ready sauce with classic Alfredo flavor. Rich, smooth, and full of savory goodness in every spoonful. ♥



PREP TIME  
5 min



COOK TIME  
15 min



TEMPERATURE  
Medium-Low Heat



YIELD  
About 1½ cups

## INGREDIENTS

- 2 tablespoons butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon red pepper flakes (optional)
- 1/2 cup grated Parmesan cheese
- 1 teaspoon lemon juice (optional)



## STEP-BY-STEP INSTRUCTIONS



**1 Melt the Butter:**  
In a small saucepan over medium heat, melt the butter.



**2 Sauté the Garlic:**  
Add the minced garlic and cook for 1–2 minutes until fragrant but not browned.



**3 Add the Cream and Seasonings:**  
Pour in the heavy cream and stir in the salt, black pepper, Italian seasoning, and red pepper flakes if using.



**4 Simmer the Sauce:**  
Reduce the heat to low and let the sauce gently simmer for about 5 minutes, stirring occasionally.



**5 Incorporate the Cheese:**  
Add the grated Parmesan cheese and stir until it melts and the sauce becomes smooth and creamy.



**6 Finish and Serve:**  
If using, stir in the lemon juice. Remove from heat and let cool slightly before using. Serve warm, or refrigerate up to 5 days and reheat gently.



## RHINO TIP

For the smoothest sauce, add the Parmesan gradually over low heat and whisk until fully melted.

## TIPS & VARIATIONS

♥ Use freshly grated Parmesan for the smoothest texture.

♥ Add extra red pepper flakes for more kick.

♥ Thin with a splash of milk or cream if needed.

♥ Great for pizza, breadsticks, pasta, or dipping.

⇒ Family favorites, one recipe at a time. ⇒