

# Pesto Alfredo Sauce

Yield: 3 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pesto-cream-sauce-recipe>

## Ingredients:

- butter
- garlic
- cream
- Parmesan cheese
- salt
- white pepper
- 1 dash nutmeg
- pine nuts
- garlic
- kosher salt
- red pepper flakes optional
- parmesan reggiano cheese
- basil leaves
- extra-virgin olive oil
- 4 tablespoons butter
- 2 cloves garlic minced
- 1 1/2 cups heavy cream
- 2 cups Parmigiano Reggiano or Parmesan 2.5 ounces total, freshly grated
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon freshly grated nutmeg
- 1/8 teaspoon black pepper
- 1 cup pesto See Below
- 3/4 cup pine nuts
- 4 garlic cloves
- 1/8 teaspoon salt
- 1/8 teaspoon red pepper flakes
- 3/4 cup parmesan reggiano cheese freshly grated
- 3 cups fresh basil leaves packed
- 1 cup extra virgin olive oil