



ROASTED GARLIC AIOLI ALFREDO SAUCE

¼ cup butter

1 tsp. **YGY Easy Eats™ Roasted
Garlic Aioli Seasoning**

¼ cup flour (or thickener of choice)

1 ½ cups whole milk

1 cup half & half

1 ¼ cups shredded Parmesan
cheese

Salt to taste

1 package (8 oz) pasta of choice

Melt butter in pan on medium heat. Add seasoning and flour, stirring for about 2 minutes until roux forms. Slowly add the milk and half & half, whisking until smooth. Bring to low heat and slowly add Parmesan cheese, whisking until melted and smooth. Add salt to taste and additional milk to thin if needed. Serve over pasta of choice.

