

Cheesy Garlic Pasta Bake

Indulge in this creamy and cheesy garlic pasta bake, perfect for a cozy night in. This dish combines al dente pasta with a rich cheese sauce, topped with crispy breadcrumbs for a delightful crunch.



Main Dish

30 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 100g pasta (penne or fusilli)
- 50g cheese (cheddar or mozzarella)
- 1 clove garlic, minced
- 100ml milk
- 1 tbsp butter
- 1 tbsp flour
- 1 tbsp breadcrumbs
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 3 In a saucepan, melt the butter over medium heat, then add minced garlic and sauté for 1 minute.
- 4 Stir in the flour and cook for another minute, then gradually whisk in the milk until smooth.
- 5 Add salt and pepper to taste, then stir in the cheese until melted and creamy.
- 6 Combine the cooked pasta with the cheese sauce and mix well.
- 7 Transfer the mixture to a baking dish and sprinkle breadcrumbs on top.
- 8 Bake for 15-20 minutes until golden and bubbly.
- 9 Garnish with fresh parsley before serving.