

Creamy Cucumber Ginger Garlic Pasta

A comforting vegetarian pasta dish infused with the fresh flavors of cucumber, garlic, and ginger in a creamy mustard sauce.



Main Dish

25 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1/2 cucumber, thinly sliced
- 2 cloves of garlic, minced
- 1 tsp grated ginger
- 1/2 cup milk
- 1 tsp mustard
- 4 oz pasta of your choice

Steps

- 1 Cook pasta according to package instructions.
- 2 In a pan, sauté garlic and ginger until fragrant.
- 3 Add sliced cucumber and cook until slightly softened.
- 4 Pour in milk and mustard, simmer until sauce thickens.
- 5 Toss cooked pasta in the creamy sauce.
- 6 Serve hot and enjoy!