

Creamy Garlic Butter Pasta

Indulge in this delightful creamy garlic butter pasta, perfect for a quick yet satisfying meal. The buttery sauce, infused with garlic and finished with a sprinkle of parmesan, creates a rich and comforting dish just for you.



Main Dish

15 min

Total time

easy

Difficulty

650

kcal / serving

Ingredients

- 75g pasta of choice (spaghetti works great)
- 1 tablespoon margarine
- 1 clove garlic, minced
- 50ml heavy cream
- Salt and pepper to taste
- Grated parmesan cheese (optional)
- Fresh parsley for garnish (optional)

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a pan over medium heat, melt the margarine.
- 3 Add the minced garlic and sauté for 1-2 minutes until fragrant, being careful not to burn it.
- 4 Pour in the heavy cream and stir well to combine. Let it simmer for a few minutes until slightly thickened.
- 5 Add the cooked pasta to the sauce, tossing to coat evenly. Season with salt and pepper to taste.
- 6 Serve immediately, topped with grated parmesan and fresh parsley if desired.