

Creamy Garlic Pasta

Indulge in a rich and creamy pasta dish with a garlicky twist. Perfect for a cozy night in!



Main Dish

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup pasta
- 2 cloves garlic, minced
- 1/4 cup heavy cream
- 2 tbsp grated Parmesan cheese
- 1 tbsp butter
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Cook pasta according to package instructions.
- 2 In a pan, sauté minced garlic in butter until fragrant.
- 3 Add heavy cream and Parmesan cheese, stirring until well combined.
- 4 Toss in cooked pasta, season with salt and pepper.
- 5 Serve hot, garnished with fresh parsley.