

Creamy Gouda Pasta Delight

Indulge in a luscious creamy pasta dish featuring rich gouda cheese that melts beautifully, creating a comforting meal.

Perfect for a cozy dinner for one!


20 min

Total time

Easy

Difficulty

620

kcal / serving

Ingredients

- 100g pasta of your choice
- 50g gouda cheese, grated
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 100ml heavy cream
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Steps

- 1 Cook the pasta in salted boiling water according to package instructions until al dente.
- 2 While the pasta is cooking, heat olive oil in a pan over medium heat. Add minced garlic and sauté until fragrant, about 1 minute.
- 3 Pour in the heavy cream and bring to a gentle simmer.
- 4 Gradually add the grated gouda cheese, stirring until melted and smooth.
- 5 Season the sauce with salt and pepper to taste.
- 6 Once the pasta is cooked, drain it and add it to the sauce, tossing to coat evenly.
- 7 Serve hot, garnished with fresh parsley.