

How to Make Creamy Garlic Parmesan Pasta in 20 Minutes

Rich and Creamy Garlic Parmesan Pasta ???



TIME
20 min

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INGREDIENTS

8 oz pasta (fettuccine, linguine, or your favorite shape)

2 tbsp butter

4 cloves garlic, minced

1 cup heavy cream

1/2 cup grated Parmesan cheese

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

Instructions:

1 Cook the Pasta:

2 Make the Garlic Butter Base:

3 Add the Cream:

4 Stir in the Parmesan:

5 Toss the Pasta:

6 Serve and Garnish:

Tips for Creamy Pasta Success:

Serving Suggestions:

Garlic bread or cheesy breadsticks

Grilled chicken or salmon for added protein

A side of sheet pan quesadillas for a fusion twist

A glass of white wine or sparkling water with lemon

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm gently on the stovetop or in the microwave. Add a splash of milk or cream to loosen

the sauce.

Freezer: Not recommended due to cream-based sauce texture changes.

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These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

Final Thoughts:

DIRECTIONS

1. **Cook the Pasta:** Boil pasta in salted water according to package directions. Drain and set aside, reserving ... cup pasta water (optional) to thin the sauce later if needed.
2. **Make the Garlic Butter Base:** In a large skillet, melt butter over medium heat. Add garlic and sauté for 1-2 minutes until fragrant but not browned.
3. **Add the Cream:** Pour in heavy cream, stirring gently. Let simmer for 3-4 minutes until it starts to thicken slightly.
4. **Stir in the Parmesan:** Add grated Parmesan cheese, stirring constantly until the sauce is smooth and creamy. Season with salt and pepper to taste.
5. **Toss the Pasta:** Add the cooked pasta to the skillet and toss until fully coated in sauce. If the sauce is too thick, add a splash of reserved pasta water.
6. **Serve and Garnish:** Plate immediately and garnish with fresh chopped parsley. Serve with garlic bread or a crisp green salad for the perfect meal.
7. **Tips for Creamy Pasta Success:** ? Use fresh garlic for maximum flavor. ? Grate your own Parmesan for best melting and richness. ? Don't overcook the sauce-cream thickens quickly! ? Want protein? Add grilled chicken, sautéed shrimp, or crispy bacon.
8. **Serving Suggestions:** This pasta is perfect with:
9. Garlic bread or cheesy breadsticks
10. Grilled chicken or salmon for added protein
11. A side of sheet pan quesadillas for a fusion twist
12. A glass of white wine or sparkling water with lemon

13. For bigger appetites, serve alongside : Mexican chicken and rice casserole or Dorito casserole to round out your comfort food table.
14. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
15. Reheat: Warm gently on the stovetop or in the microwave. Add a splash of milk or cream to loosen the sauce.
16. Freezer: Not recommended due to cream-based sauce texture changes.
17. More Creamy Comfort Recipes You'll Love: If you're all about rich sauces and cozy dinners, try these next:
18. This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast
19. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
20. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit
21. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
22. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
23. Final Thoughts: This Rich and Creamy Garlic Parmesan Pasta is proof that you don't need a long ingredient list or hours in the kitchen to make something special. It's the kind of meal that feels indulgent but is easy enough for any night of the week.
24. Try it once and you'll be adding it to your regular dinner rotation-guaranteed! ???

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