

Dirty Martini Pasta: A Creamy White Wine Pasta with a Zesty Twist

If your love language is pasta and you've got a soft spot for martinis, then this



TIME
25 min

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INGREDIENTS

- ? 1 lb pasta (spaghetti, linguine, or fettuccine work best)
- ? 3 garlic cloves, minced
- ? 2 tablespoons olive oil
- ? 1 cup dry white wine
- ? ... cup heavy cream
- ? Zest of 1 lemon
- ? Salt and black pepper to taste

DIRECTIONS

1. Cook pasta in salted boiling water according to package directions. Reserve $\frac{1}{2}$ cup of pasta water before draining.
2. In a large skillet, heat olive oil over medium heat. Add minced garlic and sauté until fragrant (about 1 minute).
3. Deglaze the pan with white wine. Let it simmer for 3-4 minutes to reduce slightly.
4. Stir in heavy cream, lemon zest, salt, and pepper. Simmer gently for 5 minutes until sauce thickens.
5. Add cooked pasta to the skillet. Toss to coat, adding reserved pasta water as needed for a silky sauce.
6. Serve immediately, garnished with extra lemon zest or a few green olives, if desired.

TIPS FOR SUCCESS

Use a dry white wine (like Sauvignon Blanc or Pinot Grigio) for balance-avoid sweet wines.

Don't overheat the cream-low and slow prevents curdling.

Salt the pasta water like the sea-it's your chance to build flavor early.

Let the wine reduce slightly before adding cream for a more concentrated flavor. ?

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