

## Cheesy Garlic Parmesan Spaghetti - A Creamy Twist on Classic Comfort Food

, there's nothing quite like a big bowl of cheesy, garlicky pasta. This



**TIME**  
**25 min**

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### INGREDIENTS

For the Spaghetti & Sauce:

- 12 oz spaghetti
- 2 tbsp butter
- 3 cloves garlic, minced
- 1 (14 oz) can crushed tomatoes
- $\frac{1}{2}$  cup tomato sauce
- 1 tsp Italian seasoning
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- ... tsp red pepper flakes (optional, for a little heat)
- 4 oz cream cheese, softened & cubed
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- $\frac{1}{2}$  cup heavy cream
- ... cup chopped fresh basil or parsley (for garnish)

Step-by-Step Instructions:

1. Cook the Spaghetti:
2. SautØ the Garlic:
3. Make the Tomato Sauce:
4. Add the Cream Cheese:
5. Stir in the Cheeses & Heavy Cream:
6. Toss the Pasta:
7. Garnish & Serve:

My Best Tips for This Recipe:

Use freshly grated cheese. Pre-packaged shredded cheese contains anti-caking agents that prevent smooth melting.

Don't overheat the cream cheese. Add it at a low temperature and stir constantly for the best creamy texture.

Adjust the sauce consistency. If it's too thick, add a splash of pasta water or extra heavy cream to loosen it.

Want extra protein? Stir in cooked chicken, shrimp, or Italian sausage for a heartier meal.

Make it spicier. If you love heat, add more red pepper flakes or a pinch of cayenne.

What to Serve with This Dish:

Frequently Asked Questions:

Why You'll Love This Recipe:

## DIRECTIONS

1. **Cook the Spaghetti:** Bring a large pot of salted water to a boil. Cook the spaghetti until al dente according to package instructions. Drain and set aside. (Pro tip: Reserve ½ cup of pasta water in case you need to loosen the sauce later!)
2. **SautØ the Garlic:** In a large skillet, melt 2 tbsp butter over medium heat. Add the minced garlic and sautØ for about 30 seconds until fragrant.
3. **Make the Tomato Sauce:** Stir in the crushed tomatoes, tomato sauce, Italian seasoning, salt, black pepper, and red pepper flakes (if using). Let it simmer for 5 minutes, stirring occasionally to blend the flavors.
4. **Add the Cream Cheese:** Lower the heat to medium-low and add the cubed cream cheese to the sauce. Stir continuously until the cream cheese is fully melted and smooth, creating a velvety texture.
5. **Stir in the Cheeses & Heavy Cream:** Gradually add the shredded mozzarella and grated Parmesan, stirring constantly until they melt into the sauce. Pour in the heavy cream and mix well until everything is smooth and creamy.
6. **If the sauce gets too thick,** stir in a little reserved pasta water to reach your desired consistency.
7. **Toss the Pasta:** Add the cooked spaghetti to the skillet and toss until every strand is fully coated in the cheesy, garlicky tomato sauce.
8. **Garnish & Serve:** Sprinkle fresh chopped basil or parsley on top, along with extra Parmesan cheese for a final touch. Serve hot and enjoy!
9. **My Best Tips for This Recipe:** Use freshly grated cheese. Pre-packaged shredded cheese contains

- anti-caking agents that prevent smooth melting.
10. Don't overheat the cream cheese. Add it at a low temperature and stir constantly for the best creamy texture.
  11. Adjust the sauce consistency. If it's too thick, add a splash of pasta water or extra heavy cream to loosen it.
  12. Want extra protein? Stir in cooked chicken, shrimp, or Italian sausage for a heartier meal.
  13. Make it spicier. If you love heat, add more red pepper flakes or a pinch of cayenne.
  14. What to Serve with This Dish: This pasta is already rich and flavorful on its own, but if you want to create a full meal, here are some delicious pairings:
  15. ? Garlic bread or breadsticks - Perfect for scooping up the extra creamy sauce.? A crisp green salad - A simple arugula or romaine salad with balsamic dressing balances the richness.? Roasted vegetables - Broccoli, asparagus, or cherry tomatoes complement this dish beautifully.? A glass of red wine - A medium-bodied Chianti or Merlot pairs wonderfully with the tomato sauce.
  16. Frequently Asked Questions: Q: Can I make this ahead of time?A: Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stove with a splash of cream or broth to bring back the sauce's creamy texture.
  17. Q: Can I use a different type of pasta?A: Absolutely! Fettuccine, penne, or rigatoni work just as well in this recipe.
  18. Q: How do I make this dish lighter?A: Swap half-and-half for heavy cream and use Neufchâtel cheese (a lighter version of cream cheese) to cut down on fat.
  19. Q: Can I freeze this pasta?A: Cream-based sauces don't always freeze well, as they can separate upon reheating. If freezing, store the sauce separately and make fresh pasta when ready to serve.
  20. Why You'll Love This Recipe: This Cheesy Garlic Parmesan Spaghetti with Cream Cheese & Tomato Sauce is the ultimate comfort food, bringing together rich flavors, a velvety sauce, and perfectly cooked pasta in every bite.
  21. ? Easy to make in just 25 minutes? Ultra-creamy and cheesy with a bold tomato-garlic base? Perfect for weeknights, date nights, or whenever you need a bowl of pasta goodness
  22. Give it a try, and let me know how it turns out! Did you add your own twist? I'd love to hear about it. Happy cooking!

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