

## The Best Creamy Garlic Parmesan Pasta for Busy Weeknights

If you're craving something rich, comforting, and incredibly easy to make, this

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 12 ounces fettuccine or linguine
- 2 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- $\frac{3}{4}$  cup freshly grated Parmesan cheese
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- $\frac{1}{4}$  teaspoon red pepper flakes (optional)
- $\frac{1}{4}$  cup reserved pasta water
- 2 tablespoons chopped fresh parsley (optional)

### DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook pasta until al dente according to package directions. Reserve  $\frac{1}{2}$  cup pasta water, then drain.
- 2. SautØ the Garlic:** While pasta cooks, melt butter in a large skillet over medium heat. Add minced garlic and sautØ 30-60 seconds until fragrant-don't let it brown.
- 3. Build the Cream Sauce:** Pour in heavy cream and bring to a gentle simmer. Cook 3-4 minutes, stirring occasionally, until slightly thickened.
- 4. Add the Parmesan:** Reduce heat to low and stir in Parmesan, salt, pepper, and red pepper flakes. Stir until smooth and creamy.
- 5. Toss the Pasta:** Add drained pasta to the skillet and toss to coat. Add reserved pasta water a little at a time until sauce reaches your desired consistency.
- 6. Garnish & Serve:** Sprinkle with fresh parsley and extra Parmesan before serving.

### SWAPS & NOTES

& Easy Swaps Pasta: Fettuccine and linguine work best, but spaghetti or penne are great too.

Parmesan: Freshly grated melts smoother than pre-shredded.

Cream: For a lighter option, substitute half-and-half (sauce will be thinner).

Add Protein: Toss in grilled chicken or shrimp.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-creamy-garlic-parmesan-pasta-for-busy-weeknights/>