

Creamy Garlic Pasta by Lynn's Recipes



Lynn demonstrates a quick and easy Creamy Garlic Pasta. This is great with a green salad and garlic bread for a quick dinner. From Pinterest.

Ingredients:

- 2 teaspoons olive oil
- 4 cloves garlic, minced
- 2 Tablespoons butter
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 3 cups chicken broth, plus a little extra, if needed
- $\frac{1}{2}$ pound spaghetti
- 1 cup grated Parmesan cheese
- $\frac{3}{4}$ cup heavy cream
- 1-1/2 Tablespoons dried parsley

In a medium pan, heat olive oil over medium heat. Add the garlic and stir for 1-2 minutes. Add butter and melt, stirring constantly. Add salt, pepper, and 3 cups chicken broth. Bring to a boil. Add the pasta and cook according to box directions. Add a little more chicken broth if the noodles start to stick to the bottom and burn. Add the cheese, cream, and parsley when the pasta is cooked to desired tenderness and mix thoroughly. Serve immediately.

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