



Long Livo

Dreamy One-Pot Creamy Garlic Pasta

10 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

30 min

Total time

Italian

Cuisine

Ingredients

Main Ingredients

- ☐ 12 oz short pasta (penne or rigatoni)
- ☐ 3 tbsp butter
- ☐ 4 cloves garlic, minced
- ☐ 1 cup heavy cream
- ☐ 1 cup low-sodium chicken broth
- ☐ 1/2 cup grated Parmesan cheese
- ☐ 1 tsp lemon zest
- ☐ 1 tbsp lemon juice
- ☐ Salt and black pepper to taste
- ☐ Fresh parsley, chopped for garnish

Instructions

- 1** In a large pot over medium heat, melt butter and add minced garlic; sauté until fragrant, about 1 minute.
- 2** Add the broth and cream, stirring gently; bring to a simmer.
- 3** Stir in the dry pasta, ensuring it's submerged. Cover and cook, stirring occasionally, until the pasta is al dente and the sauce thickens, about 12-15 minutes.
- 4** Season with salt, pepper, lemon zest, and juice. Fold in Parmesan until melted and glossy.
- 5** Remove from heat, garnish with fresh parsley, and serve immediately.

Nutrition per serving

420 kcal

Calories

15 g

Protein

38 g

Carbs

24 g

Fat

Tips & notes

- If the sauce looks too thick, add a splash more broth or water.
- For extra depth, finish with a drizzle of olive oil.
- Adjust lemon to taste; a little goes a long way.