

Choco Fever Dream

Dreamy One-Pot Creamy Garlic Pasta

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**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	15 g	38 g	24 g
Calories	Protein	Carbs	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.