

Choco Fever Dream

Garlic Parmesan Pasta – Quick & Easy

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti or linguine
- [ ] 3 tbsp unsalted butter
- [ ] 4 garlic cloves, minced
- [ ] 1 cup freshly grated parmesan cheese
- [ ] Zest of 1 lemon
- [ ] 2 tbsp olive oil
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; cook pasta al dente according to package directions, reserving 1 cup of the cooking water.
2. While the pasta cooks, melt butter in a large skillet over medium heat. Add minced garlic and sauté for 1-2 minutes until fragrant, being careful not to brown.
3. Add the cooked pasta to the skillet, tossing to coat. Drizzle in the reserved pasta water a little at a time, stirring until a silky sauce forms.
4. Remove the pan from heat; stir in parmesan, lemon zest, olive oil, and pepper. Adjust seasoning with salt if needed.
5. Serve immediately, garnished with extra parmesan and a sprinkle of fresh parsley if desired.

Nutrition per serving

420 kcal	12 g	55 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Reserve enough pasta water; it’s the secret to a smooth sauce.
- Feel free to add a pinch of red pepper flakes for subtle heat.
- Serve with a side of crusty bread to sop up any remaining sauce.